

Perfect Panettone
An Italian Holiday Classic

Sarah Bernhardt Cookies
A Dessert That Brings the Drama

bake

FROM SCRATCH®

61 Recipes for
Holiday Baking

Holiday Cookies
Reimagined
as Cakes

Hanukkah Hits:
Challah, Gelt
Thumbprint
Cookies,
and More

CRANBERRY
BISCUIT
LAYER CAKE
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NOV/DEC 2021 VOLUME 7, ISSUE 6

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FEATURING

Thanksgiving Must-Bake: Brie Pull-Apart Bread
Obsession: Red Velvet Sweet Rolls

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PEPPERMINT BARK CHEESECAKE

Delivering a wintry bite of peppermint with the rich flavor of chocolate, this peppermint bark-inspired cheesecake has a blend of both C&H® Golden Brown Sugar and C&H® Granulated Sugar in the filling. Finished with a silky peppermint ganache topping, this dessert offers the creamiest holiday treat of the season.

Makes 1 (9-inch) cake

- 2 cups (224 grams) fine chocolate graham cracker crumbs
- ¼ cup (57 grams) unsalted butter, melted
- ½ cup (110 grams) plus 2½ tablespoons (35 grams) firmly packed C&H® Golden Brown Sugar, divided
- ½ teaspoon kosher salt, divided
- 3 (8-ounce) packages (680 grams) cream cheese, cubed and room temperature
- 12 ounces (340 grams) white chocolate, melted and slightly cooled
- 1 cup (200 grams) C&H® Granulated Sugar
- 3 tablespoons (24 grams) all-purpose flour
- 2 teaspoons (12 grams) vanilla bean paste
- 1 teaspoon (4 grams) peppermint extract
- 3 large eggs (150 grams), room temperature
- 1 cup (240 grams) cold heavy whipping cream

Peppermint Chocolate Ganache (recipe follows)

Garnish: chopped white chocolate, crushed peppermint candies

1. Preheat oven to 350°F (180°C). Spray bottom of a 9-inch springform pan with baking spray with flour.
2. In a large bowl, stir together graham cracker crumbs, melted butter, 2½ tablespoons (35 grams) brown sugar,

- and ¼ teaspoon salt until well combined; using a small straight-sided measuring cup, press crumb mixture into bottom and 1 inch up sides of prepared pan.
3. Bake until set and fragrant, 8 to 10 minutes. Let cool on a wire rack for 30 minutes. Wrap bottom and sides of pan with heavy-duty foil; place in a large oven bag, tucking ends so bag is flush with top edge of pan. (Alternatively, if not using an oven bag, wrap bottom and sides of pan with a double layer of heavy-duty foil.) Reduce oven temperature to 325°F (170°C).
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add melted white chocolate, granulated sugar, flour, vanilla bean paste, peppermint extract, remaining ½ cup (110 grams) brown sugar, and remaining ¼ teaspoon salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition and stopping to scrape sides of bowl. Add cold cream, and beat at medium-low speed until well combined, 1 to 2 minutes.
5. Spray sides of prepared pan with baking spray with flour. Pour cream cheese mixture into prepared crust, spreading into an even layer with a small offset spatula. Carefully place springform pan in a large roasting pan. Position oven rack in bottom third of oven; place roasting pan in oven, and add hot water to come 1 inch up sides of springform pan.
6. Bake until edges are set, top looks dry, and center is almost set, 1½ hours to

1 hour and 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 1½ to 2 hours. Refrigerate in pan on a wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake.

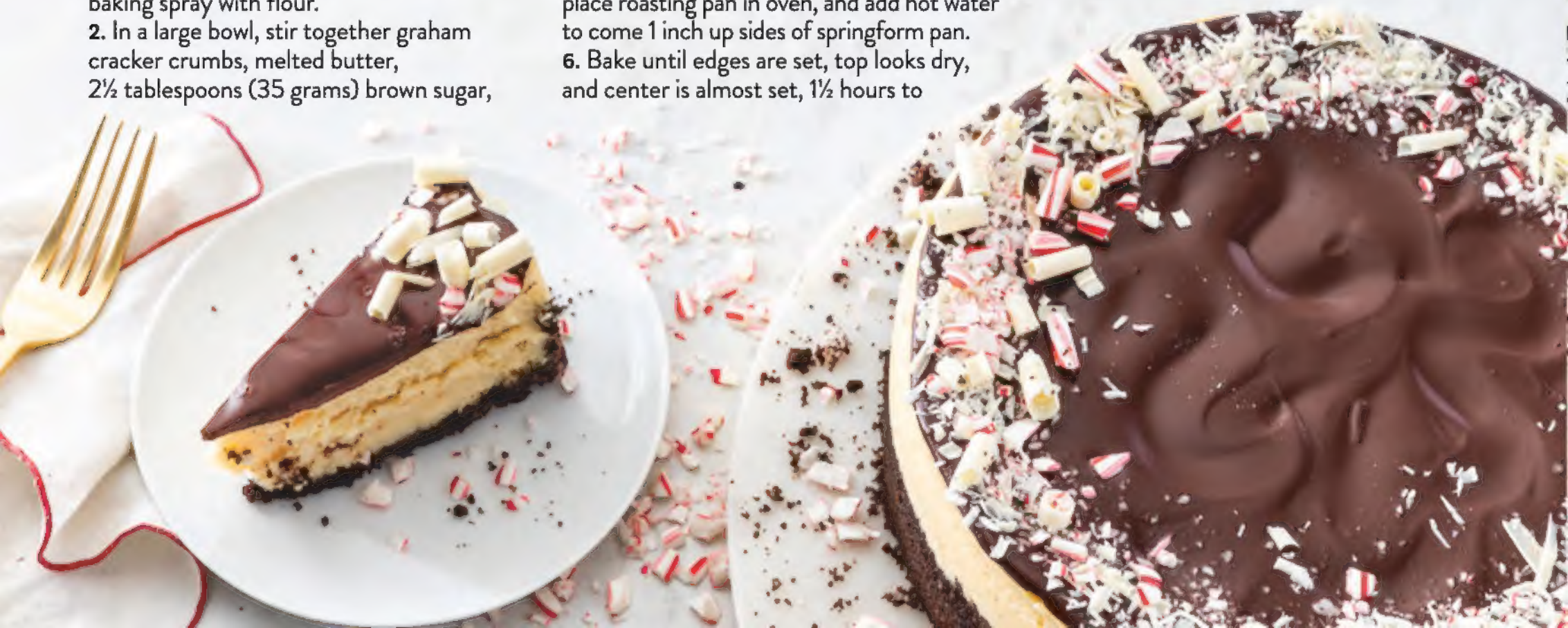
7. Carefully remove cheesecake from pan, and transfer to a serving plate. Spread Peppermint Chocolate Ganache on top, and garnish with chopped white chocolate and candies, if desired. Use a hot dry knife to slice when ready to serve.

PEPPERMINT CHOCOLATE GANACHE

Makes ¾ cup

- ¾ cup (113 grams) chopped 60% cacao dark chocolate
- ½ cup (120 grams) heavy whipping cream
- ½ teaspoon (2 grams) peppermint extract

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium-low heat just until steaming. (Do not boil.) Pour hot cream over chocolate; let stand for 3 to 5 minutes. Starting in center of bowl, slowly stir with a rubber spatula until well combined. Stir in peppermint extract until combined. Use immediately.





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from the test kitchen
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All recipes in each issue pass through the hands of the Bake from Scratch test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of Bake from Scratch magazine and used exclusively in all of our recipes.



from the editor



It was a delight to bake in person again at our Southern Baking Retreat! Visit bakefromscratch.com for more information on our baking retreats.

HELLO, HOLIDAYS!

It's that delicious time of year when bakers really get to flex their muscles, turning out pies for Thanksgiving, cookies for Christmas, or *sufganiyot* for Hanukkah. For a baking season this grand, I knew we needed to deliver an equally grand issue.

Kicking off this celebratory issue is our guide to baking panettone, the domed Italian loaf that is a quintessential piece of yuletide decadence. Then we hop into a Thanksgiving-focused feature that offers perfectly portable baked goods, from a savory bread wreath to a turtle brownie-pie mash-up. Next, we march into one of my absolute favorite sections: our Cookie + Cake Swap, a sprawling collection of holiday cookie recipes and their cake counterparts. Find out the wonders of Belgian biscuits, rugelach, Linzer cookies, and their whimsical cake twists. Speaking of rugelach, we dive deep into Jewish baking with our Hanukkah feature, from a *mandelbrot*-inspired cake to a fig- and apple-studded challah. Finally, take a look at our four new revolutionary takes on red velvet. The Red Velvet Sweet Rolls are a recipe I'm particularly obsessed with, especially since it's baked in the CMK Vintage Inspired Baking Dish. Inspired by my own vintage copper collection from France, *Bake from Scratch* and Coppermill Kitchen teamed up to create two new pieces of copper bakeware: the baking pan and soufflé dish. Supply is limited, so be sure to go to bakefromscratch.com to grab yours before they're gone.

A special note about our Origin of a Classic, the Sarah Bernhardt Cookies: This time last year, we lost our incomparable former test kitchen director Irene Yeh to cancer. She made Sarah Bernhardt cookies during the Christmas season for family and friends. Ever humble, Irene often claimed she wasn't really a baker. But these technically perfect cookies made up of almond meringues, French buttercream, and chocolate coating prove what we already knew about her: Irene was a woman of fathomless talents and grace. The women I'm photographed with here—baking and pastry editor Tricia Manzanero Stuedeman (left) and our test kitchen director Laura Crandall (center)—are two amazing bakers and chefs who are carrying on Irene's legacy and bringing *Bake from Scratch* to new sweet heights. We miss you, Irene, and we thank you for all the wisdom and love you left behind.

Without further ado, jump into this merry and bright issue. I promise you'll find your next holiday hit within these pages!

Happy baking,



Brian Hart Hoffman
Editor-in-Chief

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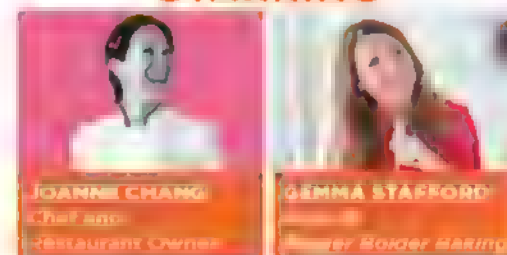
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RENEFITTING



HOLIDAY GLITTER SANDWICH COOKIES

Glittering with a beautiful blend of blue and white sparkling sugars and aromatic Heilala Vanilla Sugar, these sandwich cookies packed with Heilala Vanilla Bean Paste are sure to bring holiday twinkle to your cookie swap.

Makes about 12 sandwich cookies

- 1¼ cups (397 grams) unsalted butter, softened and divided**
- 2½ cups (300 grams) confectioners' sugar, divided**
- 2 teaspoons (12 grams) Heilala Vanilla Bean Paste, divided**
- 2¼ cups (281 grams) all-purpose flour**
- ¾ teaspoon (1.5 grams) kosher salt, divided**
- ¼ cup (50 grams) white sparkling sugar**
- 2 tablespoons (24 grams) Heilala Vanilla Sugar, divided**
- ¼ cup (50 grams) blue sparkling sugar**
- 2 tablespoons (42 grams) honey**
- 1 tablespoon (15 grams) cold heavy whipping cream**

1. Preheat oven to 400°F (200°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (227 grams) butter and ½ cup (60 grams) confectioners' sugar at low speed; slowly increase mixer speed to medium, beating until light and creamy, 3 to 4 minutes,

- stopping to scrape sides of bowl. Beat in 1 teaspoon (6 grams) vanilla bean paste.
3. In a medium bowl, whisk together flour and ½ teaspoon (1.5 grams) salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 24 grams), and roll into balls.
4. In a small bowl, stir together white sparkling sugar and 1 tablespoon (12 grams) vanilla sugar. In another small bowl, stir together blue sparkling sugar and remaining 1 tablespoon (12 grams) vanilla sugar. Roll half of dough balls in each sugar mixture, and place 3 inches apart on prepared pans; gently press into 2-inch disks.
5. Bake, one batch at a time, until edges are lightly golden, 8 to 10 minutes, rotating pan halfway through baking. Let cool on pan for 3 minutes. Remove from pan, and let cool completely on wire racks.
6. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat remaining ¾ cup (170 grams) butter and remaining ¼ teaspoon salt at medium speed until smooth, 2 to 3 minutes.

- Beat in honey and remaining 1 teaspoon (6 grams) vanilla bean paste. With mixer on low speed, gradually add remaining 2 cups (240 grams) confectioners' sugar, beating until combined. Add cold cream; increase mixer speed to medium-high, and beat until light and fluffy, 1 to 2 minutes.
7. Spoon buttercream into a pastry bag fitted with a large round piping tip (Wilton 1A). Pipe buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream. Serve immediately.



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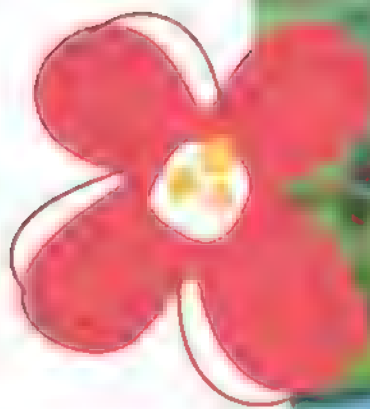
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When it comes to elevating your baking, Heilala's 100% natural ingredients ensure that true, delicious, addictive, want-some-more vanilla flavors cut through and linger. Our pure vanilla extract, vanilla bean paste, powders, and fresh vanilla beans give holiday creations, an authentic and lingering vanilla flair.

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GINGERBREAD SPICE LOAF

The warm spices and molasses taste of gingerbread transforms this zigzagging bread loaf into an instant holiday classic. Fluffy and tender, this loaf receives its beautiful rise from Platinum® Yeast from Red Star®.

Makes 1 (8½x4½-inch) loaf

- 2½ to 2¾ cups (313 to 344 grams) all-purpose flour, divided
 - ¼ cup (73 grams) plus ¼ cup (55 grams) firmly packed dark brown sugar, divided
 - 3 teaspoons (9 grams) kosher salt, divided
 - 1 (0.25-ounce) package (7 grams) Platinum Yeast
 - 4 teaspoons (8 grams) ground ginger, divided
 - 3 teaspoons (6 grams) ground cinnamon, divided
 - 1 teaspoon (2 grams) ground nutmeg, divided
 - 1 teaspoon (2 grams) ground cloves, divided
 - ⅓ cup (76 grams) unsalted butter, cubed
 - ¼ cup (60 grams) water
 - ¼ cup (60 grams) whole milk
 - 2 tablespoons (42 grams) unsulphured molasses
 - ½ teaspoon (2 grams) vanilla extract
 - 2 large eggs (100 grams), room temperature
 - 3 tablespoons (42 grams) unsalted butter, room temperature
- Molasses Glaze (recipe follows)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, ¼ cup (55 grams) brown sugar, 2½ teaspoons (7.5 grams) salt, yeast, 2 teaspoons (4 grams) ginger, 2 teaspoons (4 grams) cinnamon, ½ teaspoon (1 gram) nutmeg, and ½ teaspoon (1 gram) cloves by hand.

2. In a small saucepan, heat cubed butter, ¼ cup (60 grams) water, milk, and molasses over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).

Add warm butter mixture and vanilla to flour mixture; using the paddle attachment, beat at low speed until combined. Add eggs, and beat until well combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.

5. Turn out dough onto a lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.

6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

7. In a medium bowl, combine room temperature butter, remaining ⅓ cup (73 grams) brown sugar, remaining 2 teaspoons (4 grams) ginger, remaining 1 teaspoon (2 grams) cinnamon, remaining ½ teaspoon (1.5 grams) salt, remaining ½ teaspoon (1 gram) nutmeg, and remaining ½ teaspoon (1 gram) cloves. Using a silicone spatula, press and stir together until well combined.

8. On a lightly floured surface, roll dough into a 12x10-inch rectangle (about ½ inch thick). Using a small offset spatula, spread room temperature butter mixture onto dough, leaving a ½-inch border around edges.

Using a knife or pastry wheel, cut dough into 4 (10x3-inch) strips. Starting at one short end of prepared pan, arrange 1 dough strip in a zigzagging ribbonlike pattern, leaving about ½-inch gap between dough and long sides of pan. Repeat with remaining dough strips. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 35 minutes.

9. Preheat oven to 375°F (190°C).

10. Bake for 15 minutes. Loosely cover with foil, and bake until top and sides are golden and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes more. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Drizzle with Molasses Glaze.

MOLASSES GLAZE

Makes ⅓ cup

- ⅓ cup (90 grams) confectioners' sugar, sifted
- 1 tablespoon (15 grams) cold whole milk
- 1 teaspoon (7 grams) unsulphured molasses
- ¼ teaspoon (1 gram) vanilla extract
- ¼ teaspoon kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.



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HOLIDAY BAKING MUST-HAVES

WITH THE HOLIDAYS JUST AROUND THE CORNER, WE'VE ROUNDED UP SOME OF OUR NEW FAVORITE PRODUCTS TO HELP YOU GET THROUGH THE HOLIDAY BAKING SEASON. WHETHER YOU'RE PREPARING TO HOST YOUR FIRST THANKSGIVING OR SWEEP THE HOLIDAY COOKIE SWAP, THESE ITEMS WILL HELP YOU GET IT DONE ALL IN GOOD TASTE.



BEAUTIFUL BUNDTS

The new Let It Snow Bundt Pan from Nordic Ware serves up just the right amount of holiday cheer and whimsy. With a swirling snowflake design, cakes baked in this pan are gorgeous as is, but dusted with confectioners' sugar or even drizzled with a glaze, they'll truly shine. Available at williams-sonoma.com, \$39.95



BAKE AND TAKE

This beautifully designed Emma Bridgewater tin will be the highlight of the holiday cookie swap season. The Partridge Deep Rectangular Tin is charmingly adorned with partridges and a golden pear tree, incorporating a bit of British charm and style to any occasion. Available at thebeeskneesbritishimports.com, \$16.50



BAKE FROM SCRATCH EXCLUSIVE A COPPER DREAM TEAM

No kitchenware is quite so classically attractive as a copper pan, and this CMK Vintage Inspired Baking Dish and CMK Vintage Inspired Soufflé Dish are no exception. Part of an exclusive collaboration between Coppermill Kitchen and *Bake from Scratch*, these two pans were inspired by editor-in-chief Brian Hart Hoffman's travels to the *brocantes* of France. Bake with these beauties to elevate any dish. Available at bakefromscratch.com, \$250–\$375



JUST A PINCH

As cinnamon is the reigning spice of the holidays, it's time to invest in some worthy of the season. With this Cinnamon Sampler from Occo, you get to sample four different varieties of cinnamon, including the sweet cinnamon you know and love, plus three barks known for their bite. Each card contains eight half-teaspoon pods individually sealed for freshness. Available at eatocco.com, \$20



THE BAKER'S BEST FRIEND

Jackie Kai Ellis, highlighted in our Baker Profile (page 35), joined forces with Flax Home to design these crisp, French-inspired linen aprons. The design of the Chef's Apron is practical, but also easy to put on and take off to greet guests. With a pocket for small kitchen tools and a tie waist that's perfect for tucking tea towels into, it might just become your new favorite kitchen accessory. Available at shopflaxhome.com, \$78

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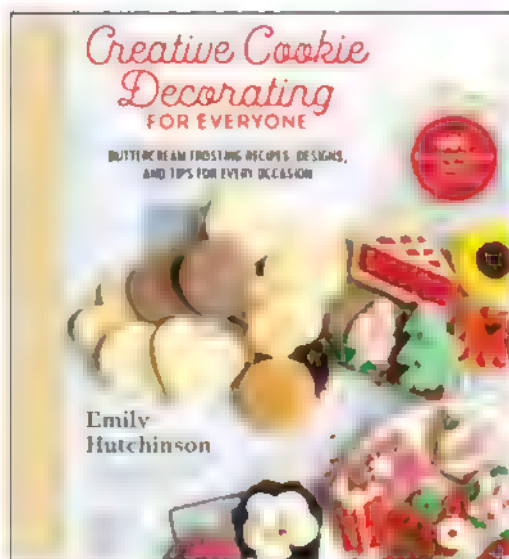
*Pan bottom texture speeds
baking, retains moisture*

COZY UP WITH THESE COOKBOOKS

WITH WINTER FINALLY ON ITS WAY, WE'LL TAKE ANY EXCUSE TO TURN ON THE OVEN AND WELCOME SOME EXTRA WARMTH INTO OUR HOMES. THESE COOKBOOKS WILL INSPIRE YOU TO DO JUST THAT AND YIELD SOME DELICIOUS BAKES IN THE PROCESS.

BAKE AND DECORATE

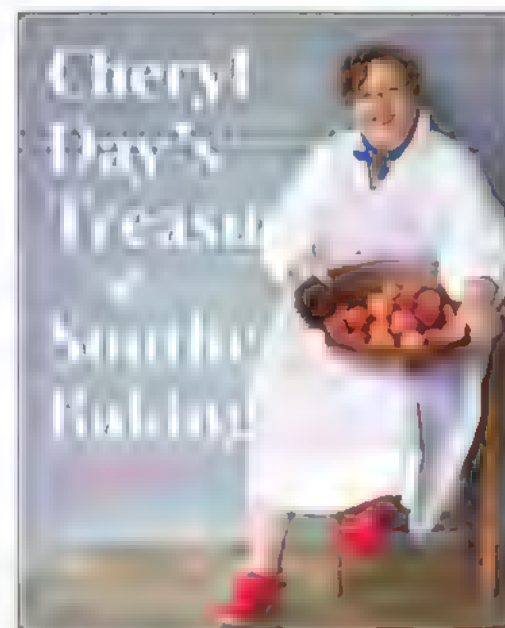
In *Creative Cookie Decorating for Everyone: Buttercream Frosting Recipes, Designs, and Tips for Every Occasion* (Good Books, 2021), the follow-up to the beloved *Creative Cookie Decorating* (Good Books, 2019), Emily Hutchinson takes bakers through decorating with buttercream with hundreds of step-by-step photos. She covers each season and holiday with new ideas and designs for your cookies, including piping technique and even a method she developed to flood with buttercream. If you're looking to add some embellishments to your holiday cookies, look no further. From gorgeously piped poinsettias for winter to sweet yellow chicks for spring, this book offers ideas for every get-together and gathering you could possibly imagine.



Available October 19, \$29.99

STORIED SOUTHERN BAKING

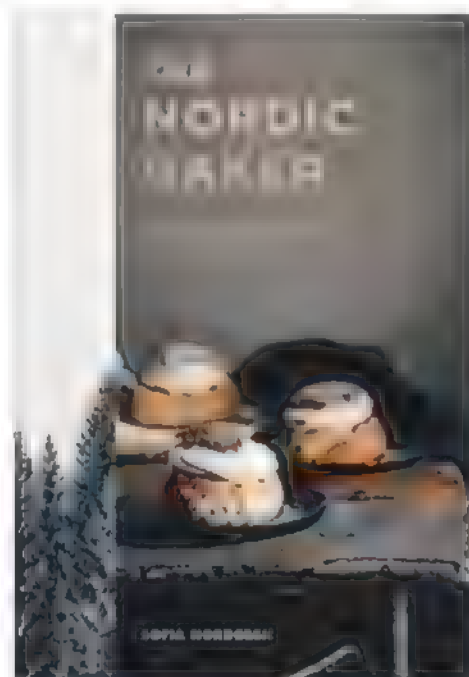
Cheryl Day is one of the South's most revered bakers, a best-selling author, and co-owner of the acclaimed Back in the Day Bakery in Savannah, Georgia. *Cheryl Day's Treasury of Southern Baking* (Artisan, 2021) reads as one giant love letter to classic Southern recipes and ingredients. Within the book, Cheryl is with you every step of the way, offering tips and technique as well as recipes for Southern staples, including four separate biscuit recipes (each fluffier and flakier than the next).



Available October 26, \$40

FROM SWEDEN, WITH LOVE

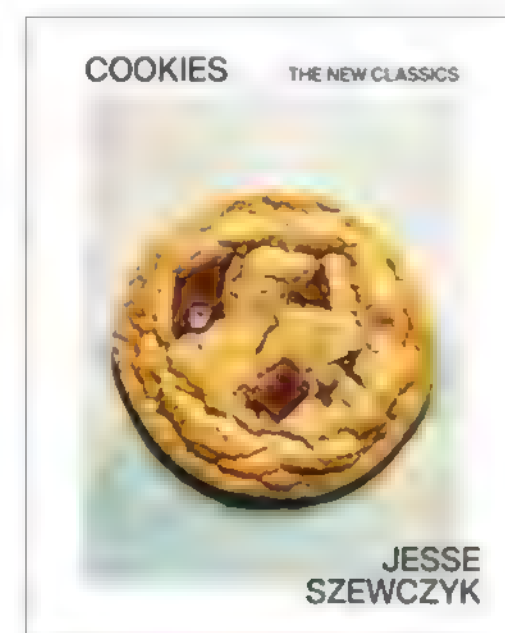
From her kitchen nestled in the wilds of Sweden, Sofia Nordgren takes readers on a journey through the seasons in *The Nordic Baker: Plant-Based Bakes and Seasonal Stories from a Kitchen in the Heart of Sweden* (Quadrille Publishing, 2021). Each recipe is completely plant-based and will introduce you to the wonders of ingredients like aquafaba and plant-based milks. The book starts in spring with recipes like Swedish almond cake and ends in winter with cozy cardamom buns and traditional gingerbread.



Available November 9, \$29.99

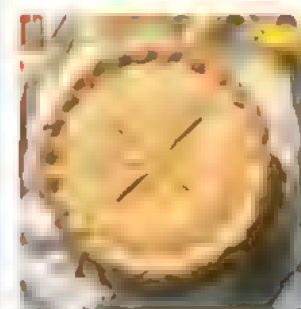
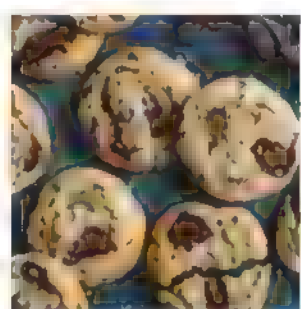
A COOKIE FOR EVERY OCCASION

Recipe developer, writer, and food stylist Jesse Szewczyk's new cookbook, *Cookies: The New Classics* (Clarkson Potter, 2021), takes everything you love about classic cookie recipes and pumps up the volume. Move beyond basic chocolate chip, peanut butter, and oatmeal cookie recipes with this collection of 100 intriguing yet familiar recipes. Each chapter focuses on a specific flavor profile, and we personally can't wait to try the Oatmeal Chocolate-Covered-Raisin Cookies and, for a savory twist, the Cacio e Pepe Slice and Bakes.



Available October 26, \$27.50

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CHAI OATMEAL COOKIES WITH APPLE CIDER CREAM CHEESE FILLING

In our recent lesson of the Better Baking Academy with Bob's Red Mill, we gave you three takes on a classic: the oatmeal cookie. They're soft and chewy, perfectly spiced, and dotted with specks of juicy raisin. In order to achieve perfectly chewy yet tender cookies, we used both Bob's Red Mill Gluten Free Organic Old Fashioned Rolled Oats and Bob's Red Mill Organic All-Purpose Flour. Whether sandwiched with buttercream, stuffed with cream cheese filling, or dipped in vanilla glaze, these cookies are sure to serve up a healthy dose of nostalgia. Amanda Powell of the blog *A Cookie Named Desire* shares a masala chai and apple cider twist on our Cream Cheese-Stuffed Oatmeal Cookies!



CHAI OATMEAL COOKIES WITH APPLE CIDER CREAM CHEESE FILLING

Makes about 22 cookies

Recipe by Amanda Powell

- 3 cups (300 grams) Bob's Red Mill Gluten Free Organic Old Fashioned Rolled Oats, divided
- ½ cup (80 grams) roughly chopped raisins, divided
- 2 cups (250 grams) Bob's Red Mill Organic All-Purpose Flour
- 2 tablespoons (10 grams) unsweetened cocoa powder
- 2½ teaspoons (5 grams) ground cinnamon
- 1¾ teaspoons (4.5 grams) kosher salt, divided
- 1 teaspoon (2 grams) ground ginger
- 1 teaspoon (2 grams) ground cardamom
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- ¼ teaspoon ground allspice
- ¼ teaspoon ground nutmeg
- ¼ teaspoon finely ground black pepper
- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups (385 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (42 grams) molasses
- 1 teaspoon (4 grams) vanilla extract
- 1¾ cups (300 grams) apple cider
- 8 ounces (226 grams) cream cheese, room temperature
- 3½ tablespoons (42 grams) granulated sugar

1. In the work bowl of a food processor, pulse 2 cups (200 grams) oats until uniform in size and almost ground but not too powdery. Add ¼ cup (40 grams) raisins, and pulse until raisins are finely chopped. Add flour, cocoa, cinnamon, 1½ teaspoons (4.5 grams) salt, ginger, cardamom, baking soda, baking powder, allspice, nutmeg, and pepper; pulse just until combined.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and

- brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla until combined. With mixer on low speed, add oats mixture in two additions, beating until combined after each addition. Add remaining 1 cup (100 grams) oats and remaining ¼ cup (40 grams) raisins, beating just until combined. Cover and refrigerate for 30 minutes or up to overnight.
3. In a small saucepan, cook cider over medium heat until thick, syrupy, and reduced to about ¼ cup. Remove from heat, and let cool.
 4. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
 5. In a medium bowl, whisk together reduced cider, cream cheese, granulated sugar, and remaining ¼ teaspoon salt until

smooth and combined. Cover and freeze for 15 minutes.

6. Using a 1½-tablespoon spring-loaded scoop, scoop dough (about 30 grams each). Roll into balls, and flatten into 2¼- to 2½-inch disks. Spoon or scoop 2 teaspoons (12 grams) cider mixture into center of 1 disk, and cover with a second disk. Crimp edges to seal, and gently shape (or roll) into a ball. Repeat with remaining cider mixture and remaining dough disks. Place dough balls about 3 inches apart on prepared pans.
7. Bake until bottom edges are golden but centers look a little wet, 10 to 14 minutes. (Do not overbake.) Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container at room temperature for up to 3 days.



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MACARONS FOR A CAUSE

MEET SHROBANA SENGUPTA, 17 YEARS OLD AND A MACARON-BAKING QUEEN. FIND OUT HOW THIS SAN JOSE, CALIFORNIA, TEEN USES HER ONLINE MACARON BUSINESS, MERAKI-X, TO HELP MAKE THE WORLD A BETTER PLACE.



How did you get started with your macaron business?

Shrobana Sengupta: I've always really been interested in business and combining that with giving back to the community. In middle school, I started my own handmade card business where I would make greeting cards and donate the proceeds to St. Jude's charity. Once the [COVID-19] pandemic started, I decided to start blogging and tracking my journey as a baker. I posted a French cookie box for Mother's Day 2020, and my mom suggested I include macarons. I gave it a shot and got hooked. I continued to practice and perfect them to the point that I was making macarons, like, every week. Soon, friends and family wanted to purchase my macarons, and I thought this would be a great opportunity to start giving back. So far, I've sold 10,000 macarons and raised over \$15,000 for various causes, including a local fundraiser to purchase 50 laptops for 50 families affiliated with Sunday Friends, an organization that helps families break the generational cycle of poverty.

What are your favorite macarons you've made?

SS: I love making macarons that can bring in my Indian culture. For Diwali, I made these Ras Malai Macarons, flavored with rose water and cardamom and adorned with rose petals and edible silver leaf. I'm really proud of those flavors, especially because it's kind of difficult to nail that Indian flavor and incorporate it into such a finicky dessert. I also love some of the more technically decorated macarons I've made. Learning to airbrush on different templates—like one of Bob Marley—has been fascinating as well. And I'm very proud when I pull it off.

Any tips for bakers making macarons for the first time?

SS: You have to be very patient. Some people think every single batch I make is perfect, but that is not the case—just

yesterday, I had batch come out wrong because I rushed the process. There's a lot of patience involved in getting these to be correct. Another tip is to be very precise, and the best way to do that is to measure by weight. Macarons should be made by grams, not cups.

What's up next for you and your macarons?

SS: I'm a senior, so I'll be attending college next year. I plan to study business or social entrepreneurship combined with design because I'm very interested in blending my creative ideas with my interest in business. I plan to take my macaron business to college with me. I would love to open a store locally and have a place where friends and family can gather to enjoy my macarons. There are people in need wherever I go to college, so no matter what, I'll be baking to pay it forward. 🍪

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SCHERMER PECANS' PUMPKIN PIE WITH PECAN FLOUR CRUST

Harvested from Georgia orchards that have been in our family for over 70 years, our pecans are hand selected and freshly shelled before being finely ground into healthy, flavorful pecan flour. Naturally gluten and grain free, it's simply made of the finest pecans and nothing else. In this recipe, we use it to create a press-in-the-pan crust that pairs perfectly with our pumpkin pie.

INGREDIENTS

For the crust:

2.5 c Schermer pecan flour
1/3 c granulated sugar
1/4 tsp salt
4 Tbsp melted unsalted butter

For the filling:

2 eggs
2 cups canned pumpkin puree
1 1/2 c evaporated milk
1/2 c sugar
1/3 c dark or light brown sugar
1 tsp ground cinnamon
1 tsp ground ginger
1/2 tsp ground nutmeg
1/4 tsp allspice
1/8 tsp ground cardamom
1/2 tsp salt

DIRECTIONS

For the crust:

Stir together flour, sugar and salt. Mix in melted butter. Press into pie shell, chill for 1 hour.

Bake in 350 degree oven on cookie sheet for about 12 minutes. It should be lightly browned, take care not to burn it. Cool completely before filling.

For the filling:

Whisk eggs together in a large bowl. Whisk remaining ingredients into eggs thoroughly. Pour into the baked pecan crust.

Bake at 375 until the middle of the pie is set, but quivers when nudged, about 45-55 minutes. Let cool completely. Serve with whipped cream.



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from the pantry

VANILLA

A LOOK AT THE UBIQUITOUS INGREDIENT,
FROM THE POD TO THE EXTRACT

BY OLIVIA KAVANAGH



Considering its role in everything from custards and pies to cakes and cookies, vanilla might just be the MVP of the baking world. It appears in almost every ingredient list, but it's also one of the most expensive ingredients in a baker's pantry. Since its discovery around the 14th century, vanilla has been both elusive and highly coveted. Its rich, floral, and complementary nature gives depth to almost every recipe it's added to. And although vanilla has become commonplace in baking, its origin is anything but ordinary.

The creeping vanilla vine originated in the tropical forests of Mesoamerica, with the pre-Columbian Maya being the first to use vanilla and the Totonac people being the first to cultivate it. For the Totonac people, vanilla beans were used for medicinal and religious purposes. Once the conquering Aztecs encountered vanilla, they began to incorporate it into their cooking. Most notably, they used vanilla in combination with cocoa to create a drink they called *xocolatl*. The Aztecs believed *xocolatl* to be a divine drink, capable of building immunity and fighting fatigue. Once the Spanish conquered the Aztecs, vanilla beans started showing up in Europe. Upon introduction to the European market in the 1520s, vanilla became a precious culinary commodity—but there was a problem. The vanilla grown in French and English botanical gardens wasn't producing seeds. This would remain a mystery until 1836 when a Belgian horticulturist named Charles Morren discovered that vanilla's natural pollinator, the *Melipona* bee, wasn't native to Europe. Without those specific bees present, the vanilla plants were unable to properly develop and produce their sought-after seeds.

It wasn't until five years later, on the small French island of Réunion, that everything changed. In 1841, an enslaved 12-year-old boy named Edmond Albius developed the meticulous hand-pollination technique for vanilla orchids. Still practiced today, the process involves using a stick (about the size of a toothpick) to lift a flap in the orchid called the *rostellum* and pressing together the pollen-covered anther against the stigma. Edmond's technique spread from Réunion to its neighboring island Madagascar and then to a variety of other tropical islands. Eventually, even Mexico began to supplement its naturally pollinated supply with hand-pollinated plants.

Similar to how every wine is uniquely fermented and aged, every region where vanilla is cultivated employs a specific curing process, giving each bean a unique flavor. For instance, Tahitian beans are characterized by floral tones, with hints of cherry and smoke. Mexican vanilla is more subtle, known for its perfect marriage between woody and sweet aromas with undertones of spice. Finally, Bourbon vanilla from Réunion (formerly Île Bourbon—the vanilla's namesake), the Kingdom of Tonga, and Madagascar is known for its sweet, buttery, and rich flavor profile. Today, about 80% of the world's natural vanilla comes from farms in Madagascar.

VANILLA
BEANS

VANILLA
BEAN
PASTE

VANILLA
SUGAR

VANILLA
EXTRACT

VANILLA
POWDER

Of course, it hasn't taken long for vanilla demand to exceed natural production. Vanilla orchids often don't start producing vanilla beans until about three years after planting. The entire process, from growing and pollinating to drying, curing, and preparing vanilla beans for export, takes around one year in total. Currently, less than 1% of vanilla flavor used in commercial products comes from actual vanilla orchids. As early as the 1800s, chemists were tasked with synthesizing the compound vanillin (the main flavor component of cured vanilla beans) from other sources. Pine bark, clove oil, rice bran, and spruce tree lignin were among the top natural sources. However, in the 1970s, a French chemical and pharmaceutical company discovered a way to produce vanillin using petrochemicals derived from crude oil, which is how most imitation vanilla is still produced today. Although pure vanilla contains natural vanillin, it also contains hundreds of other flavor compounds. For that reason, imitation vanilla, which gets its flavor from vanillin alone, often lacks the complexity and depth of flavor that natural vanilla contains.

Here are the six most common forms of vanilla used in baking:

VANILLA BEANS are by far the most expensive form of vanilla flavor but can elevate desserts to a whole new level.

To use vanilla beans, cut the ends off the bean and slice it lengthwise to reveal its thousands of tiny black seeds. Scrape out the seeds and add them to ice creams, custards, or light-colored buttercreams to show off all those little flecks of flavor. Keep in mind that high temperatures can degrade the complex flavors of vanilla bean seeds, so try to reserve this special ingredient for uncooked or gently simmered items.

VANILLA BEAN PASTE is made from the scraped seeds of a vanilla bean, lightly sweetened with sugar and suspended in a natural thickener. It can be substituted 1:1 for vanilla extract but mimics the look of whole vanilla beans in baked goods because it still contains vanilla bean seeds. Vanilla bean paste is also more viscous than vanilla extract, so it won't water down your recipes. Like vanilla beans, vanilla bean paste is best used in bakes that show off each coveted vanilla bean seed.

PURE VANILLA EXTRACT is easily the most common form of vanilla used in baking. It's made by soaking ground vanilla beans in a solution of alcohol and water. Some vanilla extract products have sugar or corn syrup added to enrich the flavor of low-quality vanilla beans. A truly pure vanilla extract will contain only vanilla bean, alcohol, and water. Because vanilla extract is one of the more affordable forms of vanilla, it's incredibly useful in high-volume baking applications. Its liquid form also makes it easier to evenly incorporate into doughs and batters.

VANILLA SIMPLE SWAPS

With its numerous forms, it can be tricky to have every kind of vanilla on hand. Save yourself a trip to the store by using these substitutions.

1 vanilla bean =
1 tablespoon (13 grams) vanilla extract or
1 tablespoon (18 grams) vanilla bean paste

1 tablespoon (18 grams) vanilla bean paste =
1 tablespoon (13 grams) vanilla extract or
1 vanilla bean

1 tablespoon (13 grams) vanilla extract =
1 tablespoon (18 grams) vanilla bean paste or
1 vanilla bean

½ teaspoon (2 grams) vanilla powder =
1 teaspoon (4 grams) vanilla extract,
1 teaspoon (6 grams) vanilla bean paste, or
a 2-inch section of a vanilla bean

VANILLA POWDER is perhaps slightly less common but can act as another low-maintenance alternative to whole vanilla beans. Made from dried, ground vanilla beans, vanilla powder in its purest form contains no fillers and should be light to dark brown in color. A plus of vanilla powder? It contains no liquids, so it can be seamlessly added to buttercreams or batters without watering them down. Its flavor is also unaffected by heat, making it a more viable option in baked goods. Expect the price tag to be similar to that of whole vanilla beans.

VANILLA SUGAR is made by infusing granulated sugar with vanilla beans and their seeds. Vanilla sugar is an extremely common ingredient in Europe, specifically in countries like Germany, Poland, and Hungary. There, it's commonly used in traditional cakes and cookies, or as a finishing sugar, powdered and dusted over pastries, fresh fruit, and other desserts. Although not as common in the US, it's easy enough to make your own vanilla sugar at home using whole or spent vanilla bean pods and granulated sugar. Simply allow the pods to marinate with the sugar in an airtight container for a month or more and you'll have another perfect way to incorporate vanilla into beverages, bakes, and more.

IMITATION VANILLA contains only one flavor compound, so it lacks the complex, nuanced flavors of real vanilla.

However, unlike vanilla beans, paste, and extract, whose flavors degrade at the high temperatures used during baking, the flavor of imitation vanilla can withstand heat. Not to mention, it's a fraction of the cost of real vanilla. For those reasons, imitation vanilla is preferred by some bakers for large-batch bakes. Its vanilla flavor remains prominent after baking and usually cannot be distinguished from the real thing when utilized in bakes with longer cook times. 📖

BAKE WITH VANILLA

In this issue, don't miss:

Vanilla Chai Liège Waffles,
page **46**

Red Velvet-Cheesecake Swirl
Brownies, page **64**

Gingerbread Bundt, page **91**

Sufganiyot, page **102**

PUMPKIN-PECAN BREAD PUDDING

Perfectly tender and bursting with the flavors of fall, this nutty pumpkin bread pudding is baked in the SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS), receiving gentle yet thorough steam heat to create the ideal dessert.

Makes 12 servings

- 16 ounces (454 grams) challah bread, cut into 1-inch cubes (about 14 cups)
- 1¾ cups (442 grams) canned pumpkin (about 1 [15-ounce] can)
- 2½ cups (600 grams) cold heavy whipping cream, divided
- 1½ cups (360 grams) whole milk
- ⅓ cup (133 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- ⅓ cup (147 grams) firmly packed light brown sugar
- 5 large eggs (250 grams)
- 3 tablespoons (45 grams) bourbon (see Notes), divided
- 2 teaspoons (4 grams) ground cinnamon
- 2 teaspoons (4 grams) pumpkin pie spice
- 1¾ teaspoons (5.25 grams) kosher salt
- ¾ cup (85 grams) chopped toasted pecans, divided
- 1 tablespoon (14 grams) unsalted butter, melted

Salted Caramel Sauce (recipe follows)

Garnish: chopped toasted pecans

1. Spread bread cubes evenly in 2 trays. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Manual/Convection Bake/Preheat/2 Trays/275°F/25 minutes/Start. When preheated, place trays on oven's upper and lower racks. Press Start.
2. Bake for 25 minutes until lightly golden, dry, and toasted, rotating trays halfway through baking. Let cool on trays for 10 minutes.
3. In a very large bowl, whisk together pumpkin, 1½ cups (360 grams) cold cream, milk, ⅓ cup (133 grams) granulated sugar, brown sugar, eggs, 2 tablespoons (30 grams) bourbon, cinnamon, pie spice, and salt. Add bread cubes; toss until bread is thoroughly coated and mostly submerged. Let stand at room temperature for 1½ hours, stirring occasionally and keeping bread mostly submerged. Stir in ½ cup (57 grams) pecans.
4. Brush an 11x8-inch baking dish with melted butter; spread bread mixture evenly in prepared pan. Sprinkle with remaining ¼ cup (28 grams) pecans.
5. Set SHARP SuperSteam+™ Built-In Wall Oven (SSC2489DS) to Manual/Steam Bake/Water Bath/300°F/55 minutes/Start. (Oven will preheat.)
6. Place prepared pan on 1 tray; position on lower rack of oven. Press Start.
7. Bake for 55 minutes until puffed and set, a wooden pick inserted in center comes out mostly clean, and an instant-read thermometer

inserted in center registers 165°F (73°C) to 170°F (77°C), adding up to an additional 16 minutes, if necessary. (See Notes). Let cool on a wire rack for at least 20 minutes.

8. Meanwhile, in a medium bowl, whisk together remaining 1 cup (240 grams) cold cream, remaining 2 tablespoons (24 grams) granulated sugar, and remaining 1 tablespoon (15 grams) bourbon until medium-stiff peaks form. Serve warm bread pudding with Salted Caramel Sauce and whipped cream. Garnish with pecans, if desired.

Notes: For an alcohol-free version, replace bourbon in bread pudding and whipped cream with vanilla extract to taste.

Some 11x8-inch baking dishes may vary a bit in design and capacity, which could impact bake times slightly.

SALTED CARAMEL SAUCE

Makes about 1¼ cups

- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (120 grams) heavy whipping cream
- ¼ cup (57 grams) unsalted butter, softened
- 3 tablespoons (63 grams) dark corn syrup
- ¾ teaspoon (2.25 grams) kosher salt

1. In a medium saucepan, stir together all ingredients. Bring to a boil over medium-high heat; reduce heat to medium-low, and simmer, stirring frequently, for 3 minutes. Transfer mixture to a small heatproof bowl. Let cool for at least 10 minutes before using.

STANDARD OVEN INSTRUCTIONS:

1. Bake bread cubes at 300°F (150°C) until dry and toasted, 20 to 25 minutes, stirring and rotating pans halfway through baking. Let cool for 10 minutes.
2. Prepare bread pudding mixture as directed in step 2 and step 3.
3. Place bread pudding pan in a 13x9-inch baking dish; add enough hot water to come halfway up sides of bread pudding pan.
4. Bake at 325°F (170°C) until set, a wooden pick comes out mostly clean, and an instant-read thermometer inserted in center registers at least 170°F (77°C), 1 hour and 5 minutes to 1 hour and 15 minutes. Let cool, and serve as directed.



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retro redo

WHITE BISCOTTI

OUR EDITORIAL ASSISTANT ALEX KOLAR SHARES HER
MEMORIES OF A VERY SPECIAL CHRISTMAS
COOKIE AND THE WOMAN BEHIND IT.



My grandmother is proud to say she's Sicilian, not Italian, an important distinction between her and the rest of the family. As iconic as her apron adorned with the island of Sicily is my mimi's recipe for white biscotti. You may think of the twice-baked biscotti with that toothsome finish, the kind you dip into your coffee, but these cookies are a different story. "Biscotti" just means "little biscuit," a petite cookie with any kind of texture or flavor. This cookie is nutty and soft and dissolves with one bite. My grandmother makes these cookies as an act of service, and they pop up at every baby shower, wedding, and gathering we have. We can always count on her white biscotti to show up on Christmas, along with her cuccidati, chocolate biscotti, and sesame cookies.

Right before Christmas, my whole family—me, my mom, my grandmother, my aunts, my uncle, everybody who's in town—gathers to bake these cookies so we can gift them to friends. We argue and talk over each other. Basically, it's the best time ever. Inevitably, whenever we're done baking, my grandmother proclaims, "This isn't gonna be enough. I'm gonna have to go home and make some more batches." In reality, we have hundreds of cookies, and everybody ends up with a gallon-size bag of cookies. Our ongoing joke is if you eat any of the cookies on the day they're made, you get in trouble with my grandmother. She always threatens, "I'm not making any more—when they're gone, they're gone." She always gets so sassy, even though she'll always make more. Like the white biscotti, she talks a tough game, but she's got a sweet, tender heart.

—Alex Kolar

THE REDO

ALMOND-PECAN BISCOTTI COOKIES

Makes about 38 cookies

These cookies challenge the crunchy, crisp biscotti stereotype. Soft and melt-in-your-mouth tender, these biscotti pack a double dose of nuttiness with both ground toasted pecans and almond extract before being finished with a bright white glaze.

- 2 cups (250 grams) all-purpose flour
 - $\frac{3}{4}$ cup (75 grams) finely ground toasted pecans (see Notes)
 - $\frac{1}{2}$ cup (100 grams) granulated sugar
 - $2\frac{1}{2}$ teaspoons (12.5 grams) baking powder
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 - $\frac{3}{4}$ cup (168 grams) refined coconut oil
 - 2 large eggs (100 grams), room temperature
 - 1 teaspoon (6 grams) vanilla bean paste
 - $\frac{1}{2}$ teaspoon (2 grams) almond extract
- Vanilla-Almond Glaze (recipe follows)
Garnish: finely ground toasted pecans

1. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
2. In a large bowl, whisk together flour, pecans, sugar, baking powder, and salt.
3. In a small bowl, stir coconut oil until smooth, and add to flour mixture; add eggs, vanilla bean paste, and almond extract. Using clean hands, mix until well combined and a dough forms. Scoop dough by tablespoonfuls (about 18 grams each); roll into smooth balls, and place 1 inch apart on prepared pans.
4. Bake, one batch at a time, until tops are set and bottoms are lightly golden, 10 to 12 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
5. Line rimmed baking sheets with parchment paper. Place wire racks with cookies on top of prepared pans. Drop cooled cookies, 1 or 2 at a time, in Vanilla-Almond Glaze, and coat on all sides. Using a fork, remove cookies from glaze, letting excess drip off; return, flat side down, to wire racks. Garnish with pecans, if desired. Let stand until glaze is set, at least 2 hours or up to overnight.

Note: To finely grind toasted pecans, place them in a large resealable plastic bag and use a rolling pin to pound and crush until pieces are about $\frac{1}{8}$ inch or smaller. Measure or weigh out the needed amount once finely ground.

The coconut oil in this recipe will make for a nicely moist, slightly shiny dough. This makes it easy to roll into desired shapes and contributes to these cookies' super tender, melt-in-your-mouth texture.

VANILLA-ALMOND GLAZE

Makes about $1\frac{1}{2}$ cups

- 4 cups (480 grams) confectioners' sugar
- $\frac{1}{2}$ cup (80 grams) water
- 1 teaspoon (6 grams) vanilla bean paste
- $\frac{1}{2}$ teaspoon (2 grams) almond extract
- $\frac{1}{4}$ teaspoon kosher salt

1. In a small bowl, stir together all ingredients until smooth and well combined. ▢

GINGERDOODLE SANDWICH COOKIES

A delightful blend of two classic cookies, the gingersnap and the snickerdoodle, these spiced sandwich cookies will satisfy all your holiday cravings. We pulled the dough and zesty frosting together with the revolutionary Ankarsrum mixer, a favorite of Swedish bakers for generations. Sleek and sturdy, the Ankarsrum mixer is perfect for cookie dough, its combination of dough roller and dough scraper attachments eliminate the need to scrape down the sides or bottom of the bowl after mixing.

Makes 14 sandwich cookies

- $\frac{3}{4}$ cup (170 grams) unsalted butter, room temperature
 - $\frac{3}{4}$ cup (147 grams) firmly packed dark brown sugar
 - $\frac{1}{4}$ cup (50 grams) granulated sugar
 - $\frac{1}{2}$ teaspoon (1 gram) packed lemon zest
 - $\frac{1}{4}$ cup (85 grams) molasses (not blackstrap)
 - 1 large egg (50 grams), room temperature
 - $2\frac{1}{4}$ cups (281 grams) all-purpose flour
 - 2 teaspoons (4 grams) ground ginger
 - 1 teaspoon (3 grams) kosher salt
 - $\frac{3}{4}$ teaspoon (3.75 grams) baking soda
 - $3\frac{1}{4}$ teaspoons (6.5 grams) ground cinnamon, divided
 - $\frac{1}{2}$ teaspoon (1.5 grams) cream of tartar
 - $\frac{1}{2}$ teaspoon (1 gram) ground cardamom
 - $\frac{1}{2}$ teaspoon (1 gram) ground cloves
 - $\frac{1}{2}$ cup (100 grams) sanding sugar
- Lemon Frosting (recipe follows)

1. Assemble Ankarsrum mixer with stainless steel bowl and dough roller and dough scraper. Add butter, brown sugar, granulated sugar, and lemon zest to bowl; starting out on lowest speed (12 o'clock), turn machine on with dough roller resting against side of bowl. Increase mixer speed to highest setting (8 o'clock), and let cream for 1 minute. Turn off, and scrape roller and center of bowl with a spatula. Set machine to medium-high speed (4 o'clock), and cream for 2 minutes. Add molasses and egg. Continue creaming until mixture is light and fluffy, about 1 minute. Briefly pull arm/roller toward middle to help thoroughly combine all ingredients as needed.

2. In a medium bowl, whisk together flour, ginger, salt, baking soda, $\frac{3}{4}$ teaspoon (1.5 grams) cinnamon, cream of tartar, cardamom, and cloves. Set machine to lowest speed (12 o'clock), and add flour mixture to butter mixture. Mix just until combined; briefly pull arm/roller toward

middle to help thoroughly combine all ingredients as needed. Cover and refrigerate dough for 1 hour.

3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

4. In a small bowl, stir together sanding sugar and remaining $2\frac{1}{2}$ teaspoons (5 grams) cinnamon.

5. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 27 grams each), and roll into balls. Roll balls in sugar mixture, and place $1\frac{1}{2}$ to 2 inches apart on prepared pans.

6. Bake until edges are set but centers still seem slightly underdone, 10 to 12 minutes, rotating pans halfway through baking. Let cool completely on pans on wire racks.

7. Place Lemon Frosting in a pastry bag fitted with a $\frac{1}{4}$ -inch French star piping tip (Ateco #862). Pipe about $1\frac{1}{2}$ tablespoons (about 23 grams) frosting onto flat side of half of cookies. Place remaining cookies, flat side down, on top of frosting.

Note: Cookies can be made 1 day ahead and stored, without frosting, in an airtight container.

LEMON FROSTING

Makes about 2 cups

- $\frac{3}{4}$ cup (150 grams) unsalted butter, room temperature
- $\frac{3}{4}$ teaspoon (1 gram) packed lemon zest
- $\frac{1}{4}$ teaspoon kosher salt
- $2\frac{1}{2}$ cups (280 grams) confectioners' sugar
- $2\frac{1}{2}$ tablespoons (37.5 grams) heavy whipping cream

1. Assemble Ankarsrum mixer with plastic bowl and balloon whisks. Add butter, lemon zest, and salt. Beat at high speed (6 o'clock) until combined, about 1 minute, stopping halfway to scrape sides of bowl. Add confectioners' sugar and cream; begin mixing on lowest speed (12 o'clock), gradually increasing mixer speed to medium-high (5 o'clock), and beat until fluffy, about 2 minutes. Use immediately.



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THE MEASURE OF HER POWER



WE TALK WITH JACKIE KAI ELLIS,
FOUNDER OF BEAUCOUP BAKERY
& CAFÉ AND CELEBRATED AUTHOR
OF *THE MEASURE OF MY POWERS*,
ABOUT FINDING LOVE AND LIGHT
THROUGH BAKING

BY OLIVIA KAVANAGH
PHOTOGRAPHY BY JOE CHAN, JACKIE KAI ELLIS,
AND JOANN PAI

Her passions are innumerable, and her home, decorated with stacks of novels, records, and cookbooks lining the walls, stands as evidence of her unending curiosity. Each item in her home tells the story of a woman trying to find herself. Little did she know, the answers she searched for sat right in her own kitchen. For Jackie Kai Ellis, baking isn't just a hobby—it's a necessity, a life source. But don't think that's all that defines her. Her accolades are extensive. She's the ultimate embodiment of a multidisciplinary creator. She wears many hats and is an entrepreneur first and foremost but also claims the titles of trained pastry chef and founder of world-famous Beaucoup Bakery & Café in Vancouver, Canada, designer, best-selling author, lifestyle writer, and so much more.

Jackie's journey into baking started about 10 years ago, when she found herself in a place of personal turmoil. She'd checked every box—a picture-perfect marriage, a thriving career as a creative director in branding at a top firm (which she co-owned, by the way), and a beautiful home. But it never felt like enough. So, every day, she had to come up with something worth living for, one good thing to carry her through the day. In this time of uncertainty and doubt, she turned to a simple place of solace: baking—more specifically, baking chocolate chip cookies. It started with the simple mission of trying to find the best chocolate chip cookie but quickly evolved into Jackie baking her way through hundreds of chocolate chip cookie recipes in search of the world's best. From there, it was a frenzy. She would bake three cakes a week, doling them out to friends, coworkers, and neighbors until they begged her to stop. But she had finally found her purpose through baking. Why baking? "When you're in the kitchen, you have to connect to the present moment. The timer is on, there are smells wafting from the oven, and, you know, for me, baking was really just this exploration of the simple things in life," she says.

In search of a new audience and a little money to fund her newfound passion, she started a farmers' market booth, Yummy Bakery. Through the market, she was able to start expanding her skills, selling her tried-and-true Chocolate Chip Cookies but also new recipes like her Macadamia Nut Bars, which quickly developed a cult following. Hungry to learn more, she decided to take her passion to Ecole Gastronomique Bellouet Conseil in Paris, a culinary school with an internationally recognized pastry program. There, she was immersed in the world of French pastry. She marveled at the way the pastry culture was integrated into every day life in Paris. "Every morning started with a trip to the boulangerie or pâtisserie for a baguette or a croissant. It's just what you did in the morning. For lunch, you'd go get a sandwich or a salad from the bakery. And then after school, little kids go and get their little snack from a bakery and then, right before dinner, people go on their way home from work and grab their baguette. It's woven into everyone's every day." Not long after finishing her degree, Jackie decided to take up part-time residence in Paris.

But first, she had her sights set on opening a bakery in Vancouver. In Paris, bakeries were steeped in tradition. In Vancouver, Jackie saw the opportunity not only to return to her roots but also to create something special for customers. She recognized that, in Canada, bakeries were places of special occasions and celebration. So, she brought everything she learned in and loved about Paris, from *pain au chocolat* to *kouign amann*, back with her to Vancouver and opened Beaucoup Bakery & Café in 2012. The bakery was featured in countless publications and even gained recognition as having the best croissant in Vancouver. Aiming to do more, Jackie developed scholarship programs for her chefs and baristas and tirelessly prioritized the empowerment of her team. After five years of devoted work, she decided to pass along the bakery she created to two of her long-time team members, sister-and-brother duo Betty and Jacky Hung.



With a continued desire to share her passion for Paris and pastry, Jackie then created the Paris Tours. With this new venture, she took her love for design, food, travel, and writing and led intimate small groups to the best of Paris's pâtisseries and chocolate shops. However, with her ever-changing schedule, she decided to shift gears once more and pursue her writing further. Jackie put pen to paper to document her own story in the incredibly raw and heartbreakingly honest memoir *The Measure of My Powers*.

Jackie's memoir tells the story of her unique journey to find herself, with recipes beautifully woven into each chapter. She didn't even want to write the book at first. "I was just not interested at all. Mostly because I knew that to write a life story that's worth hearing, you have to write the honest truth; you have to write the ugly stuff in order for the beautiful stuff to make sense." However, when it came down to it, she said the book was an opportunity to show up more authentically in her life. It was a personal challenge to be as vulnerable, open, and honest with herself as possible. It meant confronting years of struggling with depression, reflecting on a failing marriage, and digging into past trauma. If there was someone out there who could read her story and be helped by it in some way though, she knew that would make it all worth it. And the book was an instant success.



During the initial stay-at-home orders of the COVID-19 pandemic, she hopped on the sourdough bandwagon with the rest of the baking world and even started writing a monthly advice column for Vitruvi's *Basenotes Magazine*. In her column, Ask JKE, Jackie looks to her own life experiences to offer up heartfelt reflections on reader questions regarding relationships, work, and wellness. Recently, she also cocreated a line of kitchen and dining linens with Flax Home, drawing inspiration from the Parisian table and lifestyle. Each piece is perfectly simple and polished and a gorgeous addition to any kitchen. Her newest project, a five-episode TV series, *House Special*, is set to start filming next year. The show will explore topics like immigration and race in Canada, all through the vehicle of Chinese Canadian food. Jackie plans to make stops in small towns, visiting Chinese restaurants that have been there for generations, unraveling their stories over piping hot dishes of bao and dumplings.

As for this holiday season, Jackie's plans are simple and satisfying. She's looking forward to being around loved ones. She anticipates gathering with her family to make handmade dumplings—a true labor of love—and reminiscing about previous family holiday celebrations, a mash-up of cultures where turkey was served alongside steamed white rice and vegetables. These days, she usually

plays host to Thanksgiving and Christmas gatherings. Her staples? A pumpkin pie, turkey, balsamic-braised onions, potatoes, and perfectly fluffy Touch of Grace biscuits. Creating Touch of Grace biscuits involves a process like no other. There is no rolling, no biscuit-cutting. Instead, messy, wet pieces of dough are enrobed in flour and scrunched up against each other in a small, round pan. Then the heat of the oven causes the moist dough pieces to steam upward into fluffy, extra-tender biscuits.

Ultimately, Jackie stands as living testament to the belief that following your passions will never be a misstep, regardless of the outcome. Every recipe, every career choice, every relationship, and every written word led her to this exact moment. With her creativity and drive, who's to say what comes next? Given her truly exceptional appetite for life, it's sure to be something wonderful.

Looking to learn more about Jackie Kai Ellis? Be sure to check out her Instagram (@jackiekaiellis) and her website (jackiekaiellis.com) for inspired baked goods, a healthy dose of kitchen envy, and more. Her book, *The Measure of My Powers: A Memoir of Food, Misery, and Paris*, is available online and in bookstores nationwide.

CHOCOLATE CHIP COOKIES

Makes 30 to 36 cookies

Recipe by Jackie Kai Ellis

Of the hundreds of chocolate chip cookie recipes Jackie Kai Ellis tested, these were a favorite. With a sprinkle of vanilla salt, they're the perfect combination of sweet, salty, and caramelized goodness.

- 1½ cups (284 grams) unsalted butter, softened
- 1½ cups (285 grams) firmly packed light brown sugar
- 1 cup plus 2 tablespoons (224 grams) granulated sugar
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 3¾ cups (469 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (6 grams) fine sea salt
- 1¼ teaspoons (6.25 grams) baking soda
- 10 ounces (283 grams) 66% cacao bittersweet chocolate fèves (see Notes)
- 10 ounces (283 grams) 40% cacao milk chocolate fèves (see Notes)

Vanilla Sea Salt (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until lighter in color and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and vanilla, and beat until well combined, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flour, baking powder, fine salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until a few large streaks of flour remain. Add chocolate, and beat just until combined. Cover with plastic wrap, and refrigerate for 48 hours. (Alternatively, refrigerate in an airtight container for 48 hours.)
3. Let dough stand at room temperature for about 30 minutes.
4. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
5. Using a 1-ounce spring-loaded scoop, scoop heaping balls of dough, and place about 2 inches apart on prepared pans.
6. Bake until edges are browned and caramelized and centers are just set, about 15 minutes. Immediately sprinkle with Vanilla Sea Salt. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

Notes: For bittersweet chocolate, Jackie prefers Valrhona Alpaco; for milk chocolate, Valrhona Jivara. While it is harder to find fèves (oblong disks of chocolate) than chocolate chips, there is a distinct difference in the resulting cookie. With the use of fèves, the chocolate layers in the cookie in a way that does not quite happen with regular chocolate chips.



While 48 hours may seem like a long time, aging the dough is crucial, as it melds the flavors and creates nutty caramel notes that won't develop otherwise.

VANILLA SEA SALT

Makes ½ cup

- ½ cup (125 grams) flaked sea salt
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

1. In a resealable container, gently stir together salt and vanilla bean and reserved seeds. Seal, and let stand for at least 36 hours.

Note: You can leave the split bean in the salt indefinitely to continue infusing. The salt will just pick up more of the vanilla scent and flavors the longer it is left to mingle. When the cookies are warm and just out of the oven, sprinkle a pinch onto the top of each one.

PRO TIP

This recipe makes more than you might need for the cookies, but Jackie likes to keep some on hand at all times. Vanilla salt is perfect for finishing dishes like seared scallops or on almost any kind of sweet, such as brownies, cakes, cookies, and caramel ice cream.



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MACADAMIA NUT BARS

Makes 18 bars

Recipe by Jackie Kai Ellis

These were a farmers' market favorite, and it's really no surprise why. Pecan halves incorporated into the filling give these bars their quintessential toasted nutty crunch, and the macadamia nuts provide extra richness and buttery flavor. Both are then coated with a chewy caramel that gives these bars an irresistible sweet finish.

Crust:

- 1 cup plus 2 tablespoons (255 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
- $\frac{1}{2}$ teaspoon (2 grams) fine sea salt
- 3 cups (375 grams) all-purpose flour

Topping:

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed light brown sugar
- $\frac{3}{4}$ cup (255 grams) honey
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{4}$ cup (60 grams) heavy whipping cream
- 1 teaspoon (4 grams) fine sea salt
- 3 cups (340 grams) macadamia nuts
- 2 cups (227 grams) pecan halves
- 1 teaspoon (4 grams) vanilla extract

1. Preheat the oven to 375°F (190°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.

2. For the crust: In the bowl of a stand mixer with the paddle attachment, beat butter, brown sugar, and salt at medium speed until light and creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add flour, about 1 cup (125 grams) at a time, beating until well combined after each addition. Beat until dough comes together and forms large clumps. Press dough into bottom of prepared pan. Using a fork, prick (or dock) dough all over.

3. Bake until edges and top are light golden brown, 15 to 20 minutes. Let cool in pan on a wire rack until it is warm to the touch. Reduce oven temperature to 325°F (170°C).

4. For topping: In a large saucepan, bring butter, brown sugar, honey, granulated sugar, cream, and salt to a boil over high heat, stirring constantly, until an instant-read thermometer registers 243°F (117°C). Remove from heat, and stir in macadamia nuts, pecans, and vanilla. Pour onto prepared crust.

5. Bake until topping is bubbly and nuts around edges are mahogany-colored, 15 to 20 minutes, rotating pan halfway through baking. Let cool completely in pan on a wire rack.

6. Using excess parchment as handles, remove from pan. Using a sharp knife, cut into bars. (Caramel and nuts will droop slightly after bars are cut.) Refrigerate in an airtight container for up to 1 week. 

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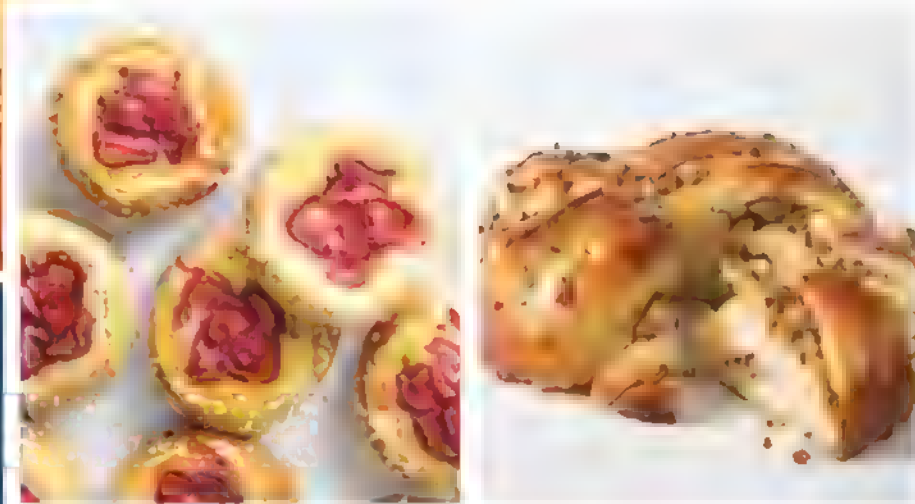
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bread box

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HOLIDAY BREAD AHEAD

CELEBRATE THE SEASON WITH DIVINELY FLUFFY GIBASSIER AND YEASTED WAFFLES
STUDDED WITH BELGIAN PEARL SUGAR

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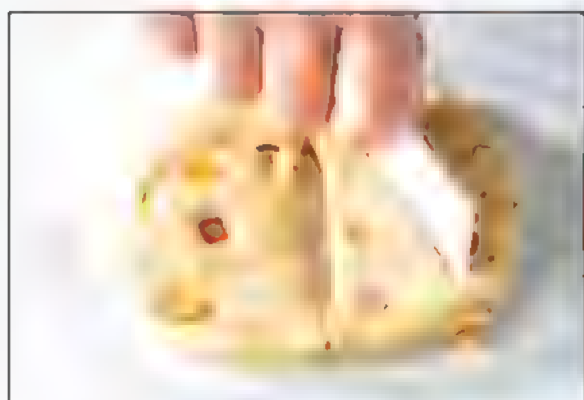




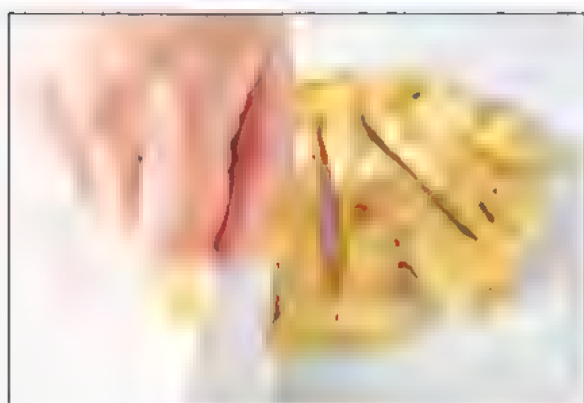
MILK BREAD GIBASSIER

Makes 10 loaves

A French bread from Provence, the gibassier is flavored with anise, candied orange peel, and orange blossom water. We took this decorative holiday bread one step further, incorporating the milk bread method to create an extra-fluffy loaf.



1. Make a 2½-inch-long cut crosswise in center of semicircle. Make a 2½-inch-long cut on each side of first cut, angled toward center of flat portion of semicircle, leaving about ¼ to ½ inch of dough intact on each side.



2. Along rounded side of semicircle, make 1-inch cuts evenly spaced to side of each original cut.



3. Stretch dough gently to open cuts; place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough is puffed and holds an indentation when poked, 25 to 30 minutes.

- 3¼ to 3¾ cups (413 to 477 grams) bread flour, divided
- 1½ cups (334 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 2 teaspoons (6 grams) kosher salt
- ¾ teaspoon (1.5 grams) plus ⅛ teaspoon ground cardamom, divided
- ½ teaspoon ground ginger, divided
- ½ cup (120 grams) whole milk
- ¾ cup (170 grams) unsalted butter, softened and divided
- 3 tablespoons (42 grams) olive oil (not extra-virgin)
- Milk Roux (recipe follows)
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (10 grams) orange blossom water
- ½ cup (78 grams) lightly packed finely chopped candied orange
- 2 teaspoons (6 grams) anise seeds

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (127 grams) flour, ⅓ cup (67 grams) sugar, yeast, salt, ¾ teaspoon (1.5 grams) cardamom, and ¼ teaspoon ginger at low speed until combined.
2. In a medium saucepan, heat milk, ¼ cup (57 grams) butter, and oil over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add Milk Roux, eggs, and orange blossom water;

beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¼ cups (286 grams) flour, beating just until combined.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, tacky dough forms, 6 to 10 minutes, stopping to scrape sides of bowl; add up to remaining ½ cup (64 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough may still stick slightly to sides of bowl but should pass the windowpane tests see Notes.)

4. Add candied orange and anise seeds to dough, and beat at low speed just until combined. Turn out dough onto a very lightly floured surface; knead 6 to 10 times to help disperse candied orange and anise seeds.

5. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

6. Punch down dough; cover and let stand for 5 minutes. Turn out dough onto a clean surface; divide into 10 portions (about 96 grams each), and shape into balls, pinching seams closed as needed. Cover with plastic wrap, and let stand for 10 minutes.

7. Position oven rack in upper third of oven. Preheat oven to 375°F (190°C). Line 2 light-colored baking sheets with parchment paper.

8. Flatten and shape each ball into a 4x4-inch semicircular shape. With flat side closest to you, use a plastic bench scraper, make a 2½-inch-long cut crosswise in center of semicircle. Make a 2½-inch-long cut on each side of first cut, angled toward center of flat portion of semicircle, leaving about ¼ to ½ inch of dough intact on each side. Along rounded side of semicircle, make 1-inch cuts evenly spaced to side of each original cut. Stretch dough gently to open cuts; place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough is puffed and holds an indentation when poked, 25 to 30 minutes.

9. Bake, one batch at a time, until lightly golden, 8 to 10 minutes.

10. In a small microwave-safe bowl, heat remaining ½ cup (113 grams) butter on high in 10-second intervals, stirring between each, until melted.

11. In a medium bowl, stir together remaining 1½ cups (267 grams) sugar,

remaining $\frac{1}{4}$ teaspoon ginger, and remaining $\frac{1}{8}$ teaspoon cardamom.

12. Brush warm loaves on both sides with melted butter. Roll each loaf in sugar mixture twice. Serve warm, or let cool completely on wire racks.

**We used Platinum® Yeast from Red Star®.*

Notes: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

If you don't have a plastic bench scraper on hand, you can also use kitchen scissors to make the appropriately sized cuts. This may result in slightly more rustic loaves, but they will still taste amazing.

MILK ROUX

Makes about $\frac{1}{2}$ cup

- $\frac{1}{2}$ cup (80 grams) whole milk
- 2 tablespoons (16 grams) bread flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until thickened, whisk leaves lines on bottom of pan, and an instant-read thermometer registers 149°F (65°C). Transfer to a small bowl, and let cool to room temperature before using.

VANILLA CHAI LIÈGE WAFFLES

Makes 12 waffles

Named after the Belgian city they hail from, Liège waffles have all the rich qualities of the enriched and yeasted Belgian waffle but with one delicious difference: Belgian pearl sugar. In the waffle iron, the pockets of pearl sugar caramelize into crunchy hot spots that add crisp texture and notes of toffee.

- 4 to 4 $\frac{1}{4}$ cups (500 to 531 grams) all-purpose flour, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar

- 1 (0.25-ounce) package (7 grams) instant yeast*
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (3 grams) kosher salt
- $\frac{3}{4}$ teaspoon (1.5 grams) ground cardamom
- $\frac{3}{4}$ teaspoon (1.5 grams) ground ginger
- $\frac{1}{4}$ teaspoon ground white pepper
- $\frac{1}{4}$ teaspoon ground allspice
- 1 cup (227 grams) unsalted butter, cubed
- $\frac{3}{4}$ cup (180 grams) whole milk
- 1 teaspoon (6 grams) vanilla bean paste
- 2 large eggs (100 grams), room temperature
- 1 cup (208 grams) Belgian pearl sugar*

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 3 cups (375 grams) flour, brown sugar, yeast, cinnamon, salt, cardamom, ginger, white pepper, and allspice at low speed until combined.

2. In a medium saucepan, heat butter and milk over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; beat at medium-low speed until combined. Beat in vanilla bean paste. Add eggs, one at a time, beating until well combined after each addition; scrape sides of bowl. With mixer on low speed, gradually add 1 cup (125 grams) flour, beating just until combined; scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic and pulls away from sides of bowl, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining $\frac{1}{4}$ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Preheat oven to 200°F (93°C). Place an ovenproof wire rack on a large rimmed baking sheet.

6. Lightly punch down dough. Cover and let stand for 10 minutes. Turn out dough onto a lightly floured surface, and press in a 10-inch circle. Place pearl sugar into center; gently fold dough in half, and knead until sugar is well incorporated, 5 to 6 times. Divide dough into 12 portions (about 105 grams each). Gently shape into smooth balls, pinching any seams to seal. (Keep remaining dough covered with plastic wrap to prevent it from drying out.)

7. Heat waffle iron according to manufacturer's instructions. Spray with baking spray with flour.

8. Place 1 dough ball in center of waffle iron; cook until golden brown, 3 to 5 minutes. (See Note.) Carefully transfer waffle to prepared rack, and keep warm in oven until ready to serve. Repeat procedure with remaining dough. Serve immediately.

**We used Platinum® Yeast from Red Star® and Lars Own Belgian Pearl Sugar.*

Note: We urge readers to be careful when removing the waffles from the iron. While the melted pearl sugar makes a sweet coating, that sugar can also burn the skin. ☹



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the essential...

PANETTONE

MASTER THE CLASSIC ITALIAN YULETIDE DELICACY WITH OUR
STEP-BY-STEP GUIDE AND LIQUEUR-SOAKED RECIPE

BY KYLE GRACE MILLS



Milan, Italy, is a treasure chest of architectural jewels, from the sky-piercing Gothic Duomo di Milano Cathedral to the dazzling, light-filled arcades of Galleria Vittorio Emanuele II. In the Milanese bakeries, another great construction is prepared during the holiday season. Built with yeast, butter, and flour, and powered by a wood-fired oven, these edible masterpieces rise to remarkable heights before billowing into a majestic cupola. Behold the panettone, an enriched bread that borders on the richness of cake, pillowy-soft and destined for the decadent festivities that the yuletide season calls for. Indeed, what could be more celebratory than a bread that resembles a Champagne cork writ large?

There are as many tall tales about the origin of panettone as there are about Santa Claus. In one legend, a falconer-turned-baker created the recipe to woo his new bride and impress his father-in-law. In yet another, a nun called Sister Ughetta (*ughett* means “raisin” in Milanese dialect) invented panettone as a source of joy for her fellow sisters at their cloistered nunnery. In the most linguistically literal tale, a young apprentice named Toni served this impromptu dish to the Duke of Milan when the chef burned dessert, creating *pane di Toni* (Toni’s bread). No matter how panettone came about, it has remained an enduring symbol of the Italian yuletide season. Here, we open the gates to home bakers to recreate the fabulously rich bread in the domestic kitchen with a recipe that cuts down on time and energy but not flavor.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY LAURA CRANDALL
STYLING BY LILY SIMPSON



Utensili (Tools)

A look at the crucial tools needed to make our Panettone



1. PANETTONE PAPER MOLDS:

Convenient yet classic, decorative panettone paper molds (*pirottino* in Italian) make baking this loaf easy and very gift-friendly. Most come measured in centimeters, which don't directly translate to inches. So, when we call for a 5.9x3.9-inch mold, know that this is our approximation of a standard 15x10-centimeter mold. Most molds come in a pack of six, so use your leftover molds to create cylindrical loaves of brioche or save them for spring to create Kulich, the classic Russian Easter sweet bread. We used Natalie's Kitchen Panettone Paper Molds D 5.9" x H 3.9" (D 15cm x H 10cm) 6 Pack, available at [amazon.com](https://www.amazon.com).

2. SWEDISH PEARL SUGAR: Unlike Belgian pearl sugar (which we used in our Chai Vanilla Liège Waffles on page 46), Swedish pearl sugar is more petite and uniform in size, perfect for sprinkling on top of baked goods. However, if you already have a bag on hand, feel free to use Belgian pearl sugar in place of Swedish—it'll still bring sweet crunch, just in a bigger way. We like Lars Own Swedish Pearl Sugar, available online and at specialty food shops.

3. ROLLING PIN: For incorporating the fruit and shaping your Panettone, a heavy-duty rolling pin is key. We prefer a French rolling pin with its gradually tapered ends, as it applies firm, even pressure during rolling out.

4. PARING KNIFE: Scoring your Panettone is essential to creating a lofty loaf with an even rise. (See *Scarpatura* on page 54.) A lame will work for scoring as well, but a simple, sharp paring knife is the only tech necessary for creating the cross slice.

5. BOWL SCRAPER: You're probably familiar with the bench scraper, but it's high time you get acquainted with its smaller, plastic cousin, the bowl scraper. Our Panettone is wonderfully rich, but this also makes transferring the dough a sticky affair. The handy bowl scraper makes the process easier and faster. We like the Ateco Bowl Scraper, available online and at specialty kitchen supply stores.

Impastare (Mixing)

Much like a brioche, this enriched dough needs a generous amount of butter and mixing time to come together

1. In the bowl of a stand mixer, whisk together $\frac{1}{3}$ cup (80 grams) lukewarm water and yeast until yeast dissolves. Add 1 cup (125 grams) flour; using the paddle attachment, beat at low speed until a stiff dough forms.

2. Add 2 cups (250 grams) flour, granulated sugar, salt, and anise seed to yeast mixture. Add 2 eggs (100 grams), lukewarm milk, vanilla, and orange zest. Beat at low speed until a shaggy dough forms; scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until dough is tacky, soft, smooth, and elastic, 6 to 8 minutes; add up to remaining $\frac{1}{4}$ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.

4. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (3 to 4 minutes total). Beat until a soft, smooth, and elastic dough forms, 5 to 7 minutes.

5. Turn out dough onto a lightly floured surface, and shape into a smooth round.





***Fermentazione* (Fermentation)**

The slow, cold secret to fluffy and tasty panettone

Panettone is a classic enriched dough, made with a baker's richest ingredients, like milk, butter, eggs, and sugar. It's set apart from lean doughs, like sourdough and focaccia, by these incorporations. All this added fat affects fermentation, meaning enriched dough can take longer to proof than lean dough. In fact, panettone is famous for its luxurious fermentation period, with some Old-World recipes requiring two to three days to ferment the dough. These recipes are usually made with starter or natural yeast, which don't quite pack the powerful leavening punch of commercial yeast. Because we used instant yeast for this recipe, our dough needs less time fermenting. However, for superior flavor, some fermentation is still key. The overnight chill in the refrigerator allows complex flavors to mature without the dough ballooning to the point of collapse with excess carbon dioxide. This patient proofing will lead to a perfect bite of panettone.

Piegare (Folding)

Learn how to tuck in your Soaked Fruits and fold your dough

1. On a heavily floured surface, roll dough into a ½-inch-thick oval (about 12x10 inches). Sprinkle with half of Soaked Fruits. Using rolling pin, press fruit into dough.

2. Fold dough in half lengthwise. Turn dough 90 degrees. (Wipe off any liquid from fruit, and re-flour rolling pin, if needed.) Roll dough into a ½-inch-thick oval. Sprinkle with remaining Soaked Fruits. Press fruit into dough; fold dough in half lengthwise.

3. Turn dough 90 degrees, and roll into a ½-inch-thick oval, one long side closest to you. Lift bottom long side of dough, and gently stretch and fold bottom third over to center. Stretch right side out, and fold over to center; repeat with left side. Fold top third over previous folds.



1



2



3



Pirlatura (Dough Rounding)

Shape your dough into a perfectly domed boule

1. Roll dough away from you, and using both hands, cup dough, and pull it toward you to seal. Turn dough 90 degrees, and pull again, repeating until a tight, smooth boule forms (about 6 times). Place, seam side down, in a 5.9-inch-wide, 3.9-inch-tall paper panettone mold, and place mold on a rimmed baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.



Scarpatura (Scoring)

The sweet significance of scoring your panettone

Scarpatura has long been the final step before baking Panettone. Although scoring is often used to channel the uneven bursts of steam caused during ovenspring, here, the practice is more symbolic than practical. Slashing a cross into the cupola, or dome, of the dough was a way to bless the bread for the oncoming Christian celebration. Some bakers would tuck a final pat of butter in the heart of the cross as one last dose of decadence. Instead, we adorned our cross with a sweet scattering of pearl sugar.





PANETTONE

Makes 1 loaf

Rich beyond measure and bejeweled with orange liqueur-soaked fruit, panettone is a holiday dessert steeped in historical tradition and modern extravagance. Adorned with pearl sugar for a touch of crunch and baked into an ornate paper mold, the luscious interior is matched by a stunning exterior. Serve with Moscato d'Asti, a sweet Italian white wine that complements the dessert perfectly.

- ½ cup (80 grams) lukewarm water (85°F/29°C to 90°F/32°C)
- 2¼ teaspoons (7 grams) instant yeast
- 3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
- ¼ cup (50 grams) granulated sugar
- 2¾ teaspoons (8.25 grams) kosher salt
- ½ teaspoon ground anise seeds
- 3 large eggs (150 grams), room temperature and divided
- ⅓ cup (80 grams) lukewarm whole milk (85°F/29°C to 90°F/32°C)
- 2 teaspoons (8 grams) vanilla extract
- 1½ teaspoons (10 grams) tightly packed orange zest
- ⅓ cup (76 grams) unsalted butter, cubed and room temperature
- Soaked Fruits (recipe follows)
- 2 teaspoons (8 grams) Swedish pearl sugar

1. In the bowl of a stand mixer, whisk together ⅓ cup (80 grams) lukewarm water and yeast until yeast dissolves. Add 1 cup (125 grams) flour; using the paddle attachment, beat at low speed until a stiff dough forms. (If flour is not incorporated, knead dough in bowl by hand until it is combined.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 15 to 20 minutes.

2. Add 2 cups (250 grams) flour, granulated sugar, salt, and anise seed to yeast mixture. Add 2 eggs (100 grams), lukewarm milk, vanilla, and orange zest. Beat at low speed until a shaggy dough forms; scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until dough is tacky, soft, smooth, and elastic, 6 to 8 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (3 to 4 minutes total). Beat until a soft, smooth, and elastic dough forms, 5 to 7 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and refrigerate overnight.

5. On a heavily floured surface, roll dough into a ½-inch-thick oval (about 12x10 inches). Sprinkle with half of Soaked Fruits. Using rolling pin, press fruit into dough. Fold dough in half lengthwise. Turn dough 90 degrees. (Wipe off any liquid from fruit, and re-flour rolling pin, if needed.) Roll dough into a ½-inch-thick oval. Sprinkle with remaining Soaked Fruits. Press fruit into dough; fold dough in half lengthwise. Turn dough 90 degrees, and roll into a ½-inch-thick oval, one long side closest to you. Lift bottom long side of dough, and gently stretch and fold bottom third over to center. Stretch right side out, and fold over to center; repeat with left side. Fold top third over previous folds. Roll dough away from you, and using both hands, cup dough, and pull it toward you to seal. Turn dough 90 degrees, and pull again, repeating until a tight, smooth boule forms (about 6 times). Place, seam side down, in a 5.9-inch-wide, 3.9-inch-tall paper panettone mold, and place mold on a rimmed baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.

6. Position oven rack in bottom third of oven. Preheat oven to 375°F (190°C).

7. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush top of dough with egg; sprinkle with pearl sugar. Using a lame or sharp paring knife, score top of loaf with an "X."

8. Bake until just starting brown, 12 to 15 minutes. Reduce oven temperature to 350°F (180°C), and bake until deep golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 50 minutes more, covering with foil after 10 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

SOAKED FRUITS

Makes 1½ cups

- ½ cup (80 grams) diced candied orange
- ½ cup (80 grams) golden raisin
- ¼ cup (40 grams) chopped dried cherries
- ¼ cup (40 grams) chopped dried cranberries
- ½ cup (120 grams) orange liqueur*
- ⅓ cup (80 grams) water

1. In a medium bowl, toss together candied orange, raisins, cherries, cranberries, liqueur, and ⅓ cup (80 grams) water. Cover and let stand overnight.

2. Drain fruit. Gently pat dry with paper towels to remove excess moisture. Use immediately.

*We used Cointreau. 🍷

4 Red Velvet

WAYS
WITH

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY BECCA CUMMINS
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MARY BETH JONES





A CLASSIC SOUTHERN STAPLE GETS REIMAGINED
IN DELICIOUS CREAM CHEESE-SWIRLED BROWNIES,
STUFFED COOKIES, SWEET ROLLS, AND A LAYER CAKE
WITH A HOLIDAY CHEESECAKE TWIST



Eggnog Red Velvet Cake
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Red Velvet-Cheesecake
Swirl Brownies
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Cream Cheese-Stuffed
Red Velvet Cookies
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Red Velvet
Sweet Rolls
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CREAM CHEESE-STUFFED RED VELVET COOKIES

Makes about 28 cookies

Add a pop of color to your cookie exchange with these red-hued beauties. Moist and chewy red velvet cookies get a dollop of sweetened cream cheese stuffed in the center and a decorative white chocolate drizzle. When finished, each cookie will look like a perfectly wrapped present with a sweet surprise inside.

- 1½ cups (340 grams) unsalted butter, softened
- 2¼ cups (450 grams) plus 3½ tablespoons (42 grams) granulated sugar, divided
- 3 large eggs (150 grams), room temperature
- 2 tablespoons (30 grams) red liquid food coloring
- 1½ teaspoons (6 grams) vanilla extract*
- 4½ cups (563 grams) all-purpose flour
- ½ cup (43 grams) unsweetened cocoa powder, sifted
- 1½ tablespoons (22.5 grams) baking powder
- ½ teaspoon kosher salt, divided
- 8 ounces (226 grams) cream cheese, room temperature

Garnish: melted white chocolate

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 2¼ cups (450 grams) granulated sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in food coloring and vanilla.

2. In a medium bowl, whisk together flour, cocoa, baking powder, and $\frac{1}{4}$ teaspoon salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. Cover and refrigerate until dough no longer sticks to your fingers when pinched, 30 to 45 minutes.
3. In a medium bowl, stir together cream cheese, remaining $3\frac{1}{2}$ tablespoons (42 grams) granulated sugar, and remaining $\frac{1}{4}$ teaspoon salt. Cover and freeze for 15 minutes.
4. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
5. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 26 grams), and roll into balls. Press balls into $2\frac{1}{2}$ -inch disks. Place $1\frac{1}{2}$ teaspoons (9 grams) cream cheese mixture each in center of half of disks; cover with remaining disks, and crimp edges closed. Gently shape into balls, and place 3 inches apart on prepared pans; gently press into $2\frac{1}{4}$ -inch disks, pressing together any cracks in edges, if necessary. (Refrigerate assembled disks until ready to bake.)
6. Bake, one batch at a time, until edges are dry and centers are slightly wet and puffed, 8 to 10 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Garnish with melted white chocolate, if desired.

**We used Heilala Pure Vanilla Extract.*

RED VELVET-CHEESECAKE SWIRL BROWNIES

Makes 12 brownies

All the classic flavors of red velvet cake, reworked into a brownie! These rich, red-tinted brownies get a lusciously tangy Cheesecake Swirl. With crisp edges, a gooey center, and a cream cheese twist to tie it all together, they're the perfect holiday treat.

- 12 ounces (340 grams) 60% cacao bittersweet chocolate, chopped
- 1 cup (227 grams) unsalted butter, cubed
- $1\frac{1}{2}$ cups (300 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{4}$ cup (21 grams) unsweetened cocoa powder, sifted
- $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt

- 6 large eggs (300 grams), room temperature and lightly beaten
- 1 tablespoon (13 grams) vanilla extract
- 2 tablespoons (30 grams) red liquid food coloring*

Cheesecake Swirl (recipe follows)

1. Preheat oven to 325°F (170°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan; spray with baking spray with flour.
2. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Turn off heat, and whisk in sugars until well combined. (Mixture will not be completely smooth.) Remove from heat, and let cool slightly, 3 to 5 minutes.
3. In a medium bowl, whisk together flour, cocoa, and salt.
4. Slowly add eggs to chocolate mixture, whisking until combined. Whisk in vanilla and food coloring. Fold in flour mixture just until combined. Reserve 1 cup (about 276 grams) batter in a small bowl. Spread remaining batter in prepared pan. Spoon Cheesecake Swirl on top of batter in pan, smoothing flat with an offset spatula. Dollop reserved batter by tablespoonfuls (about 35 grams) on top of Cheesecake Swirl. Using a wooden skewer, swirl layers.
5. Bake until top is shiny, edges are set, center jiggles slightly, and an instant-read thermometer inserted in center registers 165°F (74°C), 40 to 45 minutes. Let cool completely in pan. Refrigerate for at least 1 hour. Using excess parchment as handles, remove from pan, and cut into bars.

Refrigerate in an airtight container for up to 6 days. Let come to room temperature before serving.

**We used McCormick Red Food Color.*

CHEESECAKE SWIRL

Makes about $2\frac{1}{2}$ cups

- 16 ounces (454 grams) cream cheese, softened
- 1 cup (200 grams) granulated sugar
- $\frac{1}{4}$ cup (31 grams) all-purpose flour
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract

1. In a medium bowl, whisk cream cheese until smooth. Add sugar and flour, and whisk until combined; scrape sides of bowl. Add eggs, whisking well. Whisk in vanilla. Use immediately.



EGGNOG RED VELVET CAKE

Makes 1 (9-inch) cake

Classic red velvet cake gets a rich holiday spin in this showstopping layer cake. Two layers of moist red velvet cake sandwich an irresistibly smooth and creamy No-Bake Cheesecake, and then the whole cake is enrobed in a sweet, lightly spiced Eggnog Buttercream.

- 1 cup (227 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 2½ cups (313 grams) all-purpose flour
- ½ cup (43 grams) unsweetened cocoa powder
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (240 grams) whole buttermilk
- 2 tablespoons (30 grams) red liquid food coloring
- 1 tablespoon (15 grams) distilled white vinegar
- 2 teaspoons (8 grams) vanilla extract
- No-Bake Cheesecake (recipe follows)
- Eggnog Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in food coloring, vinegar, and vanilla. Divide batter between prepared pans, smoothing tops with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Level cooled cake layers; reserve cake crumbs for garnish.
6. Remove sides of springform pan, leaving No-Bake Cheesecake on pan base. Place 1 cake layer, cut side down, on top of

No-Bake Cheesecake. Top with a 12-inch cake board. Using cake board and base of springform pan, turn cake onto cake board. Remove pan base and parchment. Place remaining cake layer, cut side down, on top of No-Bake Cheesecake.

7. Reserve ¾ cup (161 grams) Eggnog Buttercream. Spread remaining Eggnog Buttercream on top and sides of cake. Place reserved buttercream in a pastry bag fitted with a large French star piping tip (Ateco #865). Pipe buttercream on top of cake as desired; garnish with cake crumbs, if desired.

NO-BAKE CHEESECAKE

Makes 1 (9-inch) cake

- 3 (8-ounce) packages (681 grams) cream cheese, softened and cubed
- ⅓ cup (67 grams) granulated sugar
- 1 teaspoon (5 grams) fresh lemon juice
- ½ teaspoon (1 gram) ground nutmeg
- ½ teaspoon (2 grams) vanilla extract
- 2 cups (480 grams) cold heavy whipping cream

1. Line bottom of 9-inch springform pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and sugar at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add lemon juice, nutmeg, and vanilla, and beat just until combined, about 1 minute. With mixer on low speed, gradually add cold cream, beating until combined, 1 to 2 minutes; thoroughly scrape sides of bowl. Slowly increase mixer speed to medium-high, and beat until light and fluffy and stiff peaks form, 1 to 2 minutes. Pour into prepared pan, smoothing top with a small offset spatula. Freeze until firm, at least 2 hours.

EGGNOG BUTTERCREAM

Makes 8½ cups

- 2½ cups (604 grams) unsalted butter, softened
- 9 cups (1,080 grams) confectioners' sugar, divided
- ⅓ cup (160 grams) prepared eggnog, room temperature and divided
- 1 teaspoon (2 grams) ground nutmeg
- 1 teaspoon (4 grams) vanilla extract



1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, about 1 cup (120 grams) at a time, alternately with eggnog, about 1 tablespoon (15 grams) at a time, beating just until combined after each addition. Beat in nutmeg and vanilla. Increase mixer speed to medium, and beat until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

RED VELVET SWEET ROLLS

Makes 9 rolls

This recipe proves that you can turn any dessert into a breakfast treat. And what better way to celebrate the holidays than with a warm pan of these Red Velvet Sweet Rolls? They're decadent and slightly chocolaty, with a Cream Cheese Glaze that adds the perfect bit of sweetness to every bite.

- 4¾ to 5 cups (594 to 625 grams) all-purpose flour, divided
 - ½ cup (100 grams) granulated sugar
 - ⅓ cup (25 grams) plus 3 tablespoons (15 grams) unsweetened cocoa powder, divided
 - 5¾ teaspoons (17.25 grams) kosher salt, divided
 - 4½ teaspoons (14 grams) instant yeast
 - 1 cup (240 grams) whole milk
 - ½ cup (113 grams) unsalted butter, cubed
 - 2 tablespoons (30 grams) red liquid food coloring
 - 2 teaspoons (8 grams) vanilla extract
 - 2 large eggs (100 grams), room temperature and lightly beaten
 - ¾ cup (165 grams) firmly packed light brown sugar
 - ½ cup (113 grams) unsalted butter*, room temperature
 - 1½ teaspoons (3 grams) ground cinnamon
 - ¼ cup (60 grams) warm heavy whipping cream (105°F/41°C to 110°F/43°C)
- Cream Cheese Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2½ cups (313 grams) flour, granulated sugar, ⅓ cup (25 grams) cocoa, 5 teaspoons (15 grams) salt, and yeast at medium-low speed until well combined.

2. In a medium saucepan, heat milk and cubed butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed until combined. Beat in food coloring and vanilla. Add eggs; beat for 2 minutes; scrape sides of bowl. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until a shaggy dough forms; scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft dough forms, 6 to 8 minutes; turn dough, and beat for 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if necessary. (Dough should pass the windowpane test.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and refrigerate for 4 hours or up to overnight.

5. Turn out dough onto a lightly floured surface. Cover and let stand for 30 minutes.

6. Spray a 9-inch baking pan with baking spray with flour.

7. In a small bowl, stir together brown sugar, room temperature butter, cinnamon, remaining 3 tablespoons (15 grams) cocoa, and remaining ¾ teaspoon (2.25 grams) salt.

8. Hit dough with rolling pin to flatten slightly before rolling out. On a lightly floured surface, roll dough into a 19x18-inch rectangle (about ¾ inch thick). Using a small offset spatula, spread sugar mixture onto dough. Starting on one long side, roll up dough, jelly roll style; place seam side down. Gently shape log to 19 inches long and even thickness, if necessary. Using a serrated knife, trim ½ inch off each end wiping between each cut. Cut log into 9 (2-inch-thick) slices. Pinch each slice at the bottom to pop up the center of roll. Place, pinched side down, without touching, in prepared pan. Cover and let rise in a warm, draft-free place

(75°F/24°C) until slightly puffed in size, 15 to 20 minutes.

9. Preheat oven to 350°F (180°C).

10. Spoon 1 teaspoon (5 grams) warm cream onto each roll. Pour remaining warm cream into bottom of pan.

11. Bake for 12 minutes. Lightly lay a single sheet of foil on top of rolls, and bake until fragrant and an instant-read thermometer inserted into center roll registers 190°F (88°C), 40 to 45 minutes. Let cool in pan for 20 minutes. Pour Cream Cheese Glaze onto warm rolls. Serve immediately.

**We used Kerrygold.*

Note: We used the *CMK Vintage Inspired Baking Dish*, available at bakefromscratch.com. However, this recipe can be baked in a regular 9-inch baking pan.

PRO TIP

To prep ahead, follow recipe through step 3. Place in a large resealable plastic bag, and refrigerate overnight. When ready to shape, punch down dough and prepare filling ingredients. Shape dough as directed; let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 20 minutes. Bake as directed.

CREAM CHEESE GLAZE

Makes about 1½ cups

- ½ cup (112 grams) cream cheese, softened
- 3 tablespoons (42 grams) unsalted butter, room temperature
- ¼ teaspoon kosher salt
- 2 cups (240 grams) confectioners' sugar
- ½ cup (120 grams) whole milk

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, and salt at medium speed until smooth, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Gradually add milk, beating until combined. Increase mixer speed to medium-low, and beat until smooth, 3 to 4 minutes, stopping to scrape sides of bowl. Use immediately. ☐

A Movable Feast

THANKSGIVING IS A HOLIDAY DEVOTED TO GATHERING, REUNITING FAR-FLUNG FAMILY AND FRIENDS OVER ONE SPECTACULAR MEAL. EACH OF THESE RECIPES, FROM A SAVORY TARTE TATIN TO A GOOEY TURTLE PIE, WAS DESIGNED TO TRAVEL WITH EASE SO YOU CAN BRING A PIECE OF THE FEAST TO YOUR DESTINATION.

PHOTOGRAPHY BY STEVE RIZZO
RECIPE DEVELOPMENT BY MEGAN LANKFORD
STYLING BY LILY SIMPSON









Turtle Brownie Pie
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ROOT VEGETABLE TARTE TATIN

Makes 1 (9-inch) tart

Balancing upon a knife's edge of savory and sweet, this gorgeous tarte Tatin blends the earthy flavor of root vegetables with a sweet-tart sherry vinegar-spiked caramel. This twist on the classic is as stunning as it is delicious.

- 1 medium carrot (117 grams), peeled and sliced crosswise $\frac{1}{8}$ inch thick
- 1 medium sweet potato (123 grams), peeled and sliced crosswise $\frac{1}{8}$ inch thick
- 1 medium parsnip (220 grams), peeled and sliced crosswise $\frac{1}{8}$ inch thick
- $1\frac{1}{2}$ tablespoons (21 grams) olive oil
- 2 cloves garlic (10 grams), minced
- $1\frac{1}{4}$ teaspoons (3 grams) kosher salt, divided
- $\frac{1}{2}$ teaspoon (1 gram) ground black pepper
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- 3 tablespoons (45 grams) water
- $1\frac{1}{2}$ tablespoons (22.5 grams) sherry vinegar
- 1 teaspoon chopped fresh sage
- Puff Pastry Crust (recipe follows)
- Garnish: crumbled goat cheese, fresh sage leaves

1. Preheat oven to 400°F (200°C). Line a rimmed baking sheet with foil.
2. On prepared pan, toss together carrot, sweet potato, parsnip, garlic, oil, 1 teaspoon (3 grams) salt, and pepper. Spread into an even layer.
3. Bake until vegetables are fork-tender, 8 to 10 minutes. Leave oven on.

4. Meanwhile, in a small saucepan, stir together sugar and 3 tablespoons (45 grams) water. Cook, without stirring, over medium-high heat until amber-colored, 10 to 14 minutes. Remove from heat, and carefully add vinegar and remaining $\frac{1}{4}$ teaspoon salt, stirring until combined. Quickly pour caramel into a 9-inch glass pie plate; rotate plate to evenly coat bottom. Arrange carrot, sweet potato, and parsnip in concentric circles, overlapping, on top of caramel. (Use smaller carrot and parsnip pieces to cover any gaps. It's OK if you have a few vegetable pieces left over.) Sprinkle with chopped sage.
5. On a lightly floured surface, roll Puff Pastry Crust into a 10-inch circle (about $\frac{1}{4}$ inch thick). Drape dough over pie plate. Trim about $\frac{1}{4}$ inch off edges, and tuck edges into plate and around vegetables. Prick dough all over with a fork in $\frac{1}{2}$ -inch intervals.
6. Bake until crust looks dry and has a slightly golden color, 16 to 18 minutes. Reduce oven temperature to 375°F (190°C), and bake until crust is golden brown, 10 to 12 minutes more. Let cool in plate for about 5 minutes. Invert tart onto a large serving plate. Garnish with goat cheese and sage leaves.

PUFF PASTRY CRUST

Makes 1 (9-inch) crust

- 1 cup (125 grams) all-purpose flour
- $\frac{3}{4}$ cup (150 grams) cold unsalted butter, cubed
- 1 teaspoon (3 grams) kosher salt

- 1 teaspoon chopped fresh sage
- $\frac{1}{4}$ teaspoon ground black pepper
- 3 tablespoons (45 grams) ice water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, salt, sage, and pepper at low speed just until butter is coated with flour. With mixer on low speed, add 3 tablespoons (45 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute. (There will still be large pieces of butter.)
2. Turn out dough onto a lightly floured surface, and shape into a 6-inch square. Wrap in plastic wrap, and refrigerate for 30 minutes.
3. On a lightly floured surface, roll dough into a 10x4-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough into thirds, like a letter. Rotate dough 90 degrees; roll into a 10x4-inch rectangle, and fold into thirds, like a letter. Repeat procedure once. Wrap dough in plastic wrap, and refrigerate for at least 1 hour or up to overnight.

Transportation: Bake Root Vegetable Tarte Tatin as directed (best baked same day as serving). Turn out the tarte Tatin onto a dish, and let cool completely before covering. Do not garnish.

To Reheat: Preheat oven to 300°F (150°C). Place tarte Tatin on a parchment paper-lined baking sheet, and loosely cover with foil. Bake until thoroughly heated through, 20 to 30 minutes. Garnish with goat cheese and sage leaves, if desired.



SWEET POTATO MUFFINS

Makes 9 jumbo muffins

These soft sweet potato-packed muffins are complemented by a crunchy oat and walnut streusel while the sweet heat of cinnamon and nutmeg add a cozy level of spice.

- 2½ cups (313 grams) all-purpose flour
 - 2 teaspoons (10 grams) baking powder
 - 1 teaspoon (2.25 grams) kosher salt, divided
 - ½ teaspoon (1 gram) ground nutmeg
 - ¾ cup (150 grams) granulated sugar
 - 1 cup (220 grams) firmly packed dark brown sugar, divided
 - 3 large eggs (150 grams), room temperature
 - ⅔ cup (149 grams) vegetable oil
 - ½ cup (120 grams) whole milk, room temperature
 - 1¼ cups (305 grams) mashed roasted sweet potatoes, room temperature
 - 1 cup (113 grams) finely chopped walnuts
 - 2 teaspoons (4 grams) ground cinnamon
- Oat-Walnut Streusel (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 9 jumbo muffin pan wells with baking spray with flour, or line 9 wells with jumbo paper liners.
2. In a medium bowl, whisk together flour, baking powder, ¾ teaspoon (2.25 grams) salt, and nutmeg.
3. In a large bowl, whisk together granulated sugar, ½ cup (110 grams) brown sugar, and eggs. Whisk in oil and milk

until well combined. Add sweet potato, and whisk until well combined. Add flour mixture, and fold until combined. Let stand for 30 minutes.

4. In another medium bowl, stir together walnuts, cinnamon, remaining ½ cup (110 grams) brown sugar, and remaining ¼ teaspoon salt.
5. Spoon batter into prepared muffin cups, filling halfway full (about ¼ cup [70 grams] each). Make a well in centers, and spoon 1½ tablespoons (23 grams) walnut mixture into each well, leaving ⅛-inch border around edges. Divide remaining batter among wells. Sprinkle with Oat-Walnut Streusel.
6. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature.

OAT-WALNUT STREUSEL

Makes about 1¼ cups

- ⅓ cup (73 grams) firmly packed light brown sugar
- ¼ cup (31 grams) all-purpose flour
- ¼ cup (20 grams) old-fashioned oats
- ¼ cup (28 grams) chopped walnuts
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 3 tablespoons (42 grams) cold unsalted butter, cut into ½-inch cubes

1. In a large bowl, stir together brown sugar, flour, oats, walnuts, salt, and cinnamon. Using a pastry cutter or 2 forks, cut in cold butter until butter is pea-size. Freeze for at least 10 minutes.

Transportation: Bake Sweet Potato Muffins as directed. Store in an airtight container for up to 1 day.

To Serve: Serve at warm or at room temperature. To warm, preheat oven to 300°F (150°C). Place muffins on a parchment paper-lined baking sheet, and loosely cover with foil. Bake until thoroughly heated through, 10 to 20 minutes.



CREAMY SPINACH GALETTE

Find this gorgeous Creamy Spinach Galette online at bakefromscratch.com/creamy-spinach-galette.





TURTLE BROWNIE PIE

Makes 1 (9-inch) pie

Combining the pleasures of a molten brownie with a flaky piecrust, this turtle brownie-inspired pie is a masterclass in decadence. Finished with a rich pour of dulce de leche, don't expect there to be any leftovers of this delicious chocolate dessert.

Orange Zest Pie Dough (recipe follows)

- 6 ounces (170 grams) 60% cacao bittersweet chocolate, chopped
- ½ cup (113 grams) unsalted butter, cubed
- ⅔ cup (147 grams) firmly packed dark brown sugar
- ½ cup (100 grams) granulated sugar
- ½ cup (63 grams) all-purpose flour
- 1 tablespoon (5 grams) unsweetened cocoa powder, sifted
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon instant espresso powder
- 2 large eggs (100 grams), room temperature and lightly beaten
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (57 grams) chopped pecans
- 1 (13.4-ounce) can (380 grams) dulce de leche, divided

1. Preheat oven to 375°F (190°C). Spray a 9-inch pie plate with baking spray with flour.
2. On a lightly floured surface, roll Orange Zest Pie Dough into a 12-inch circle (about ⅛ inch thick). Transfer to prepared plate, pressing into bottom and up sides. Fold edges under, and crimp, if desired. Freeze until firm, about 15 minutes.
3. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Turn off heat, and whisk in sugars until well combined. (Mixture will not be completely smooth.) Remove from heat, and let cool slightly, 3 to 5 minutes.
4. In a medium bowl, whisk together flour, cocoa, salt, and espresso powder.
5. Slowly add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture just until combined. Fold in pecans. Spread batter in prepared crust. Dollop half of dulce de leche by teaspoonfuls on top of batter. Using the tip of a knife, gently swirl together.
6. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 45 to 50 minutes, covering with foil halfway

through baking to prevent excess browning. Let cool completely on a wire rack.

7. In a small microwave-safe bowl, heat remaining dulce de leche on high in 10-second intervals, stirring between each, until fluid. Serve pie with warm dulce de leche.

Transportation: Bake Turtle Brownie Pie as directed, and let cool completely. Once cooled, cover and refrigerate for up to 2 days.

To Serve: In a small microwave-safe bowl, heat remaining dulce de leche on high in 10-second intervals, stirring between each, until fluid. Serve pie with warm dulce de leche.

ORANGE ZEST PIE DOUGH

Makes 1 (9-inch) crust

- 1¼ cups (156 grams) all-purpose flour
- 1 teaspoon (3 grams) tightly packed orange zest
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) ice water

1. In a medium bowl, stir together flour, orange zest, and salt with a fork until combined. Add cold butter, tossing to coat. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly and butter is pea-size. Add ¼ cup (60 grams) ice water, 1 tablespoon (15 grams) at a time, stirring with a fork to bring dough together.
2. Turn out dough onto a clean surface, and knead by hand until flour is well combined. Shape into a 5-inch disk. Wrap tightly in plastic wrap, and refrigerate for 30 minutes.

SAVORY HERB WREATH

Makes 30 rolls

In this beautiful doughy wreath, herbaceous bread rolls form a pillowy barrier around a gooey wheel of Brie cheese. Topped with Hydrated Cranberries and a touch of fresh rosemary, this edible centerpiece was destined for a place of honor on your Thanksgiving spread.

- 4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided
- ⅓ cup (67 grams) granulated sugar
- 2¼ teaspoons (7 grams) instant yeast
- 1 tablespoon (9 grams) kosher salt
- ¾ teaspoon (1.5 grams) poultry seasoning
- ½ teaspoon dried thyme
- ¾ cup (180 grams) whole milk
- ⅔ cup (160 grams) water
- ½ cup (113 grams) unsalted butter, divided
- 2 large eggs (100 grams), room temperature and divided
- ½ teaspoon chopped fresh sage
- ½ teaspoon chopped fresh rosemary
- 1 (8-ounce) wheel (226 grams) Brie cheese

Garnish: Hydrated Cranberries (recipe follows), fresh rosemary sprigs

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1⅓ cups (167 grams) flour, sugar, yeast, salt, poultry seasoning, and thyme at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and ¼ cup (56.5 grams) butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed until combined, stopping to scrape sides of bowl. Add 1 egg (50 grams), and beat until combined, stopping to scrape sides of bowl. Gradually add 2⅔ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 9 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.
5. Punch down dough; cover and let stand for 5 minutes.
6. Punch down dough. Turn out onto a

lightly floured surface, and divide into 30 portions (about 35 grams each). Roll each portion into a ball, pinching any seams closed if needed.

7. Line a baking sheet with parchment paper. Place lid of Brie container or a 4½-inch round cutter in center of prepared pan. Place 12 dough balls in a circle around lid or cutter, leaving a ¼-inch gap between dough balls and between balls and lid. Place remaining dough balls, evenly spaced and almost touching, ¼ inch outside first circle. Cover and let rise in a warm, draft free place (75°F/24°C) until dough holds an indentation when poked, 35 to 45 minutes.

8. Preheat oven to 350°F (180°C).

9. In a small bowl, whisk remaining 1 egg (50 grams), and brush onto dough. Remove lid or cutter, and place Brie in center of rolls.

10. Bake until golden brown, 20 to 25 minutes.

11. Meanwhile, in a small saucepan, cook sage, chopped rosemary, and remaining ¼ cup (56.5 grams) butter over medium heat, stirring occasionally, until butter is melted. Immediately brush hot rolls with butter mixture. Garnish with Hydrated Cranberries and rosemary sprigs, if desired.

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

Transportation: Bake Savory Herb Wreath as directed (best baked same day as serving) through step 10. Keep the wreath on the parchment paper, and let cool completely on a wire rack. Move the wreath to a portable dish, and cover. Make the butter mixture in step 11, let cool, and refrigerate in an airtight container. Make Hydrated Cranberries, let cool, and refrigerate in an airtight container.

To Reheat: Preheat oven to 300°F (150°C). Place Savory Herb Wreath on a parchment paper-lined baking sheet. Bake until heated through, 20 to 30 minutes. Meanwhile, microwave butter mixture on high in 10-second intervals, stirring between each, until fluid. Let Hydrated Cranberries come to room temperature. Immediately brush hot wreath with butter mixture. Garnish with Hydrated Cranberries and rosemary, if desired..

HYDRATED CRANBERRIES

Makes 1½ cups

- 1¼ cups (145 grams) dried cranberries
- 1 teaspoon (4 grams) tightly packed orange zest
- ⅓ cup (80 grams) fresh orange juice
- 2 tablespoons (28 grams) firmly packed dark brown sugar
- ¼ teaspoon kosher salt

1. In a small saucepan, stir together all ingredients. Bring to a gentle boil over medium heat, stirring occasionally, until thickened, about 5 minutes. ▢





Cookie + Cake SWAP

TAKING CLASSIC HOLIDAY DESSERTS FROM
THE COOKIE PLATE TO THE CAKE STAND

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY BECCA CUMMINS / FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY SIDNEY BRAGIEL AND DOROTHY WALTON





LINZER COOKIES

Makes about 24 sandwich cookies

Nothing could be more festive on the holiday table than a tray of these buttery, confectioners' sugar-dusted, jam- and buttercream-filled Linzer cookies. The nuttiness of the hazelnut flour in the cookie is balanced beautifully by the Nutmeg Buttercream and the slightly tart blackberry preserves.

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (180 grams) confectioners' sugar, plus more for dusting
- 1 large egg (50 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 2½ cups (313 grams) all-purpose flour
- 1 cup (96 grams) hazelnut flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground nutmeg
- Nutmeg Buttercream (recipe follows)
- ½ cup (160 grams) blackberry preserves

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla until well combined, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flours, salt, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. Turn out onto a lightly floured surface, and divide dough in half (about 423 grams each). Shape each half into a disk, and wrap in plastic wrap. Refrigerate until firm, about 2 hours.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. On a lightly floured surface, roll half of dough to ¼-inch thickness. (Keep remaining dough refrigerated until ready to use.) Using a 2½-inch snowflake cutter, cut dough, and place 2 inches apart on prepared pans.

Using a 1½-inch snowflake cutter, cut centers from half of cookies. Reroll scraps, and cut dough; place 2 inches apart on prepared pans.

5. Bake, one batch at a time, until edges are lightly golden, 10 to 12 minutes. (Let remaining cutout dough stand at room temperature until ready to bake.) Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Repeat with remaining dough.

6. Dust cookies with cutouts with confectioners' sugar. Place Nutmeg Buttercream in a pastry bag fitted with a large round piping tip (Ateco #805). Pipe dollops of buttercream at base of each point on flat side of solid cookies. Spoon a scant 1 teaspoon (6 grams) preserves into center of all solid cookies. Place cookies with cutouts, flat side down, on top of preserves and buttercream. Refrigerate in an airtight container for up to 5 days.

NUTMEG BUTTERCREAM

Makes about 2 cups

- ¾ cup (150 grams) unsalted butter, softened
- ¼ teaspoon kosher salt
- 2¼ cups (270 grams) confectioners' sugar
- 2 tablespoons (30 grams) whole milk, room temperature
- 2 teaspoons (4 grams) ground nutmeg
- ½ teaspoon (2 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with milk, beginning and ending with confectioners' sugar, beating just until combined after each addition. Beat in nutmeg and vanilla. Increase mixer speed to medium, and beat until light and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.

LINZER COOKIE TORTE

Makes 1 (9½-inch) tart

Traditional Linzer cookie dough is reimagined as a buttery, lightly spiced, and slightly citrusy crust, with a generous slathering of blackberry preserves spread throughout the middle for that classic jammy note. Topped with a cutout top crust and dusted with confectioner's sugar, this torte is sure to impress.

- 1 cup (227 grams) unsalted butter, room temperature
 - ¾ cup (133 grams) granulated sugar
 - ⅓ cup (73 grams) firmly packed light brown sugar
 - 2 large eggs (100 grams), room temperature and divided
 - ¾ teaspoon (4.5 grams) vanilla bean paste*
 - ½ teaspoon (1 gram) packed lemon zest
 - 2½ cups (313 grams) all-purpose flour
 - ½ cup (48 grams) hazelnut flour
 - 1 teaspoon (2 grams) ground nutmeg
 - ½ teaspoon (1.5 grams) kosher salt
 - 1 cup (320 grams) blackberry preserves
 - 1 tablespoon (15 grams) water
- Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in 1 egg (50 grams), vanilla bean paste, and lemon zest until well combined.
2. In a medium bowl, whisk together flours, nutmeg, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out onto a lightly floured surface, and divide dough in half (about 415 grams each). Shape each half into a disk, and wrap in plastic wrap. Refrigerate until firm, at least 2 hours or up to overnight.
3. Spray a 9½-inch fluted round removable-bottom tart pan with baking spray with flour.
4. On a lightly floured surface, roll half of dough into a 10-inch circle (about ½ inch thick). Gently transfer to prepared pan, pressing into bottom and ½ inch up sides. Spread blackberry preserves in prepared crust.
5. On a lightly floured surface, roll remaining dough into a 10-inch circle (about ½ inch thick). Trim dough into a 9½-inch circle. Using a 4½-inch snowflake cutter dipped in flour, cut center from dough. Discard scraps. Using a rolling pin, transfer dough to top of preserves. Using a small knife, trim bottom crust to sit even with top crust. Freeze until firm, about 30 minutes.
6. Preheat oven to 350°F (180°C).
7. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Using a pastry brush, brush dough with egg wash.
8. Bake until top crust is dry and golden brown, 30 to 35 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired.

*We used Heilala Pure Vanilla Bean Paste.





CHERRY BELGIAN BISCUITS

Makes about 25 sandwich cookies

Belgian biscuits, also called Belgium biscuits, are thought to have originated in Germany but are most popular in British Commonwealth countries, particularly New Zealand. Traditionally, they consist of two spiced cookies sandwiched together with raspberry jam, topped with pink icing, and sprinkled with sugar. For this spin, we added a splash of rum extract to both the biscuits and the cherry preserves filling, making these biscuits particularly bright and merry.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (147 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- 3 teaspoons (12 grams) rum extract, divided
- $2\frac{1}{2}$ cups (313 grams) all-purpose flour
- 1 tablespoon (6 grams) ground cinnamon
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (4 grams) ground ginger
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{3}{4}$ teaspoon (1.5 grams) ground cardamom
- $\frac{1}{4}$ teaspoon ground cloves
- $1\frac{1}{4}$ cups (150 grams) confectioners' sugar
- 2 tablespoons (30 grams) tart cherry concentrate*
- Pink sparkling sugar (optional)
- 1 cup (320 grams) cherry preserves

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in 2 teaspoons (8 grams) rum extract.

2. In a medium bowl, whisk together flour, cinnamon, baking powder, ginger, salt, cardamom, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating until dough begins to clump together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate until chilled, about 1 hour.

3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

4. On a lightly floured surface, roll dough to $\frac{1}{4}$ -inch thickness. Using a $2\frac{1}{2}$ -inch fluted round cutter, cut dough, rerolling scraps as needed, and place 1 inch apart on prepared pans.

5. Bake, one batch at a time, until tops are dry and edges are lightly golden brown, 10 to 12 minutes. Let cool slightly on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.

6. In a small bowl, whisk together confectioners' sugar and cherry concentrate until smooth. Dip tops of half of cookies in glaze. Sprinkle with sparkling sugar (if using). Refrigerate until firm, about 10 minutes.

7. In a small bowl, combine preserves and remaining 1 teaspoon (4 grams) rum extract. Spoon $\frac{3}{4}$ teaspoon (12 grams) preserves mixture onto flat side of remaining cookies. Place glazed cookies, flat side down, on top of preserves mixture. Refrigerate in an airtight container until ready to serve.

**We used Tart Is Smart Tart Cherry Concentrate, found in the fruit juice aisle of the grocery store or online.*

CRANBERRY BISCUIT LAYER CAKE

Makes 1 (9-inch) cake

For this cookie-turned-cake, we added some of our favorite holiday flavors. Warm spices and orange zest give the cake a nice spike of flavor while a brush of Simple Syrup after baking ensures perfectly sweet and moist cake layers. Cranberry Filling ties together all of the classic holiday flavors, and a topping of Pink Glaze and Sugared Cranberries gives this cake a splendidly sweet finish.

1½ cups (284 grams) unsalted butter, softened
2½ cups (500 grams) granulated sugar
5 large eggs (250 grams), room temperature
3¾ cups (469 grams) unbleached cake flour
1 tablespoon (6 grams) ground cinnamon
2½ teaspoons (12.5 grams) baking powder
2 teaspoons (4 grams) ground cardamom
2 teaspoons (4 grams) packed orange zest
1 teaspoon (3 grams) kosher salt
1 teaspoon (2 grams) ground ginger
½ teaspoon (1 gram) ground cloves
1½ cups (300 grams) whole milk, room temperature
1 teaspoon (4 grams) vanilla extract
Simple Syrup (recipe follows)
Cranberry Filling (recipe follows)
Pink Glaze (recipe follows)
Garnish: Sugared Cranberries (recipe follows), assorted nonpareils

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, cardamom, orange zest, salt, ginger, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Divide batter between prepared pans, smoothing tops with an offset spatula.
4. Bake until edges are dry and golden brown, center is slightly shiny, and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Trim cooled cake layers, if necessary; discard parchment.

Place 1 cake layer on a cake plate. Brush top with half of Simple Syrup. Spoon Cranberry Filling on cake top; using an offset spatula, spread into a smooth layer. Top with remaining cake layer, and brush top with remaining Simple Syrup. Spread Pink Glaze on top of cake, letting glaze drip down sides slightly. Garnish with Sugared Cranberries and nonpareils, if desired.

SIMPLE SYRUP

Makes about ½ cup

¼ cup (50 grams) granulated sugar
¼ cup (60 grams) water

1. In a medium saucepan, heat sugar and ¼ cup (60 grams) water over medium heat, stirring occasionally, just until sugar dissolves. Let cool completely.

CRANBERRY FILLING

Makes 1½ cups

3 cups (330 grams) fresh or thawed frozen cranberries
¾ cup (150 grams) granulated sugar
⅛ teaspoon kosher salt
2 tablespoons (30 grams) water

1. In a medium saucepan, cook cranberries, sugar, and salt over medium-high heat, stirring constantly, until cranberries begin to burst and mixture is boiling. Reduce heat to low; stir in 2 tablespoons (30 grams) water, and simmer, stirring occasionally, until filling holds its shape when a spatula is dragged through, about 5 minutes. Transfer to a heatproof medium bowl, and let cool completely. Cover and refrigerate until chilled, about 1 hour.

PINK GLAZE

Makes about 1 cup

1½ cups (180 grams) confectioners' sugar
¼ cup (60 grams) heavy whipping cream, room temperature
3 tablespoons (42 grams) mascarpone cheese, room temperature
¼ teaspoon kosher salt
Pink liquid food coloring

1. In a medium bowl, whisk together confectioners' sugar, cream, mascarpone, and salt just until smooth and well combined. Stir in food coloring until desired color is reached. Use immediately.

cover recipe



SUGARED CRANBERRIES

Makes about 1 cup

- 1 cup (200 grams) granulated sugar, divided
- ½ cup (120 grams) water
- 1 cup (110 grams) fresh or thawed frozen cranberries

1. In a medium saucepan, heat ½ cup (100 grams) sugar and ½ cup (120 grams) water over medium heat, stirring occasionally, just until sugar dissolves. Let cool slightly.
2. Stir cranberries into syrup. Remove cranberries using a slotted spoon, letting excess drip off. Place on a sheet of parchment paper, and let dry for 1 hour.
3. In a medium bowl, toss together cranberries and remaining ½ cup (100 grams) sugar.



Find this cake's cookie inspiration,
Mocha Rugelach, online at
bakefromscratch.com/mocha-rugelach.



CHOCOLATE RUGELACH CAKE

Makes 1 (9-inch) cake

Soft and pillowy vanilla-scented dough is rolled into chocolate espresso-filled swirls and nestled into a 9-inch cake pan to make this hypnotically twirled cake.

- 2½ to 2¾ cups (313 to 344 grams) all-purpose flour
- 3 tablespoons (42 grams) firmly packed dark brown sugar
- 1½ teaspoons (4.5 grams) instant yeast
- 1¼ teaspoons (3.75 grams) kosher salt
- ½ cup (120 grams) whole milk
- ⅓ cup (76 grams) unsalted butter, cubed
- 2 teaspoons (12 grams) vanilla bean paste
- 2 large eggs (100 grams), room temperature and divided

Chocolate Filling (recipe follows)

- 1 tablespoon (15 grams) water
- 1 tablespoon (12 grams) vanilla sugar

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, brown sugar, yeast, and salt by hand.
2. In a small saucepan, heat milk, butter, and vanilla bean paste over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface. Divide dough in half (about 335 grams each). Gently press each half into a 3-inch square. Loosely wrap each square in plastic wrap, and refrigerate for at least 1 hour or up to overnight.

6. Generously spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.

7. Roll half of dough into a 18x6-inch rectangle. (See Note.) (Keep remaining dough in refrigerator until ready to use.) Using a small offset spatula, spread half of Chocolate Filling onto dough. Using a sharp knife or pizza cutter, trim ¼ inch off short ends of dough. Cut rectangle into 7 (2½-inch) strips. Starting at one corner of each strip, cut on a diagonal into 2 triangles. Starting at base of each triangle, carefully roll toward sharpest point of dough. Place dough, touching, in a single layer in prepared pan. Repeat procedure with remaining dough and remaining Chocolate Filling. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

8. Preheat oven to 350°F (180°C).

9. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Using a pastry brush, brush egg wash on top of dough. Sprinkle with vanilla sugar.

10. Bake until tops are golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Carefully remove sides of pan; serve warm.

Note: *If you have issues with your dough retracting in on itself, loosely cover dough with a piece of plastic wrap, and let stand at room temperature for 5 to 10 minutes.*

CHOCOLATE FILLING

Makes ½ cup

- ⅓ cup (57 grams) chopped 60% cacao dark chocolate
- 3 tablespoons (42 grams) unsalted butter
- ¼ cup (30 grams) confectioners' sugar
- 3 tablespoons (15 grams) Dutch process cocoa powder
- ½ teaspoon (1.5 grams) kosher salt

1. In the top of a double boiler, place chocolate and butter. Heat over simmering water, stirring occasionally, until melted and smooth. Remove from heat. Whisk in confectioners' sugar, cocoa, and salt until smooth. Let cool completely.



ICED GINGERBREAD CUTOUT COOKIES

Makes about 36 cookies

Is there a more classic holiday cookie than the gingerbread cutout cookie decorated with icing? With the quintessential blend of warm spices and a spritz of lemon zest to brighten the flavor, these cookies might become your new go-to.

- 1 cup (227 grams) unsalted butter, softened
 - $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
 - $\frac{1}{4}$ cup (50 grams) granulated sugar
 - 1 large egg (50 grams), room temperature
 - $\frac{1}{2}$ teaspoons (6 grams) vanilla extract
 - $\frac{1}{4}$ cup (85 grams) unsulphured molasses
 - 3 cups (375 grams) all-purpose flour
 - 2 teaspoons (4 grams) ground cinnamon
 - $\frac{1}{2}$ teaspoons (7.5 grams) baking powder
 - 1 teaspoon (2 grams) ground ginger
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 - $\frac{1}{2}$ teaspoon (1 gram) packed lemon zest
 - $\frac{1}{4}$ teaspoon ground nutmeg
 - $\frac{1}{4}$ teaspoon ground cloves
- Royal Icing (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla until combined. Beat in molasses just until combined, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flour, cinnamon, baking powder, ginger, salt, lemon zest, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. (Dough will be slightly sticky.) Turn out dough onto a lightly floured surface. Divide dough in half (about 480 grams each), and shape each half into a disk. Wrap in plastic wrap, and refrigerate until firm, about 1 hour.

3. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

4. On a lightly floured surface, roll half of dough to $\frac{1}{4}$ -inch thickness. (Keep remaining dough refrigerated until ready to use.) Using desired $3\frac{1}{2}$ -inch holiday cutters dipped in flour, cut dough, rerolling scraps as needed, and place 2 inches apart on prepared pans. (Refrigerate dough if it becomes too soft when rerolling.) Repeat with remaining dough.

5. Bake until centers are slightly puffed and dry and edges are slightly golden, 6 to 8 minutes. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks.

6. Place Royal Icing in pastry bag fitted with a coupler to switch between piping tips* as desired. Decorate cooled cookies with icing as desired. Store in an airtight container for up to 1 week.

*We used Wilton No. 1, No. 3, and No. 4 piping tips.

ROYAL ICING

Makes $2\frac{1}{2}$ cups

- $3\frac{3}{4}$ cups (450 grams) confectioners' sugar
- $2\frac{1}{2}$ tablespoons (25 grams) meringue powder
- 6 tablespoons (90 grams) warm water (105°F/41°C to 110°F/43°C)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar and meringue powder at low speed until combined. With mixer on low speed, add 6 tablespoons (90 grams) warm water in a slow, steady stream, beating until fluid, about 1 minute. Increase mixer speed to medium, and beat until stiff, 4 to 5 minutes. Refrigerate in an airtight container for up to 5 days.

GINGERBREAD BUNDT

Makes 1 (10-cup) Bundt cake

This decorative Bundt takes all of the beloved spices of a gingerbread cookie and incorporates them into a delightfully rich and dense pound cake. Topped with a vanilla glaze and baked in the brand-new Nordic Ware Let It Snow Bundt Pan, this stunning cake is sure to get everyone in the holiday spirit!

- 1½ cups (340 grams) unsalted butter*, softened
- 2 cups (440 grams) firmly packed dark brown sugar
- 6 large eggs (300 grams), room temperature
- ⅓ cup (113 grams) unsulphured molasses
- 2 teaspoons (8 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 1½ tablespoons (9 grams) ground ginger
- 1 tablespoon (6 grams) ground cinnamon
- 1 tablespoon (6 grams) ground nutmeg
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cloves
- 1 teaspoon (2 grams) ground allspice
- ½ teaspoon (2.5 grams) baking powder
- 1 cup (240 grams) whole milk, room temperature

Vanilla Bean Glaze (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition. Beat in molasses and vanilla until well combined, stopping to scrape sides of bowl.

3. In a large bowl, whisk together flour, ginger, cinnamon, nutmeg, salt, cloves, allspice, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. (Batter may look slightly broken at this point.)
4. Spray a 10-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter 5 to 6 times to settle batter and release any air bubbles.
5. Bake until golden brown, a wooden pick inserted near center comes out clean, and an instant-read thermometer inserted near center registers 200°F (93°C), 1 hour to 1 hour and 5 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. Trim bottom of cooled cake, if desired. Transfer to a serving plate. Pour Vanilla Bean Glaze on top of cake; using a spoon, spread glaze to help evenly coat cake.

*We used Kerrygold.

VANILLA BEAN GLAZE

Makes about 1½ cups

- 3 cups (360 grams) confectioners' sugar
- ⅓ cup (80 grams) whole milk, room temperature
- 2½ tablespoons (52.5 grams) light corn syrup
- 1½ teaspoons (9 grams) vanilla bean paste
- ½ teaspoon (1.5 grams) kosher salt

1. In a medium bowl, whisk together all ingredients until smooth and well combined. Use immediately.





ITALIAN RAINBOW COOKIES

Makes 32 cookies

Italian American bakeries in the late 1800s and early 1900s are credited with creating these bright and colorful cookies. The colors are both festive and rooted in tradition, with each layer representing a stripe on the Italian flag. Perhaps because food coloring has only taken on bright shades in modern times, the cookie often appears to be colored pink, green, and yellow rather than the vibrant red, green, and white of the Italian flag. Super thin layers of sponge cake get their signature flavor from almond paste and are layered with raspberry preserves before being topped with a rich coating of dark chocolate and sprinkles.

- 5 large eggs (250 grams), separated and room temperature
- 1 cup (200 grams) granulated sugar, divided
- 8 ounces (226 grams) almond paste*, chopped into ¼-inch pieces
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 teaspoon (4 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- 2 cups (250 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- Pink gel food coloring
- Green gel food coloring
- Yellow gel food coloring
- ⅔ cup (213 grams) raspberry preserves
- 6 ounces (170 grams) 60% cacao dark chocolate, chopped
- 1 teaspoon (5 grams) coconut oil
- 2 tablespoons (24 grams) chocolate sprinkles

1. Preheat oven to 350°F (180°C). Lightly spray 3 (13x9-inch) baking pans with cooking spray. Line pans with parchment paper, letting excess extend over sides of pans.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy, about 1 minute. Gradually add ¼ cup (50 grams) sugar, beating until stiff peaks form. Gently transfer to a medium bowl.
3. Clean bowl of stand mixer. Place almond paste in bowl. Using the paddle attachment, with mixer on

medium-low speed, gradually add remaining ¾ cup (150 grams) sugar, beating until combined. Add cold butter, 1 tablespoon (14 grams) at a time, beating until well combined after each addition. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition. Beat in extracts.

4. In a medium bowl, whisk together flour and salt. With mixer on low speed, add flour mixture to butter mixture, beating just until combined. (Batter will be thick.) Stir in one-fourth of egg whites. Gently fold in remaining egg whites in three additions until well combined. Divide batter among 3 bowls (about 1⅓ cups [367 grams] each). Add pink food coloring to first bowl, folding until just combined. Add green food coloring to second bowl, folding until just combined. Add yellow food coloring to third bowl, folding until just combined. Pour each batter into a separate prepared pan, and spread evenly in as few strokes as possible.

5. Bake, in batches, until layer begins to pull away from sides of pan, 10 to 12 minutes. Let cool completely in pans on wire racks.

6. Place a large piece of plastic wrap on a clean work surface. Place green layer in center of plastic wrap; spread half of preserves on top. Top with yellow layer; spread remaining preserves on top. Top with pink layer, and wrap in plastic wrap. Place in a 13x9-inch baking pan; place an empty 13x9-inch baking pan on top of wrapped layers, and weigh down with cans. Refrigerate for 4 hours or up to overnight.

7. In a small microwave-safe bowl, heat chocolate on high in 10-second intervals, stirring between each, until melted and smooth (1 to 1½ minutes total). Stir in coconut oil until well combined.

8. Unwrap layers, and place on a cutting board. Using a small offset spatula, spread chocolate mixture on top. (It's OK if some chocolate runs down sides.) Gently tap cutting board on a kitchen towel-lined counter to smooth chocolate into an even layer. Top with sprinkles. Refrigerate for 15 minutes. Using a warm serrated knife, trim edges. Cut into bars, dipping knife in warm water and wiping clean between each cut.

*We used Odense Almond Paste.

ITALIAN RAINBOW COOKIE LOAF CAKE

Makes 1 (9x5-inch) cake

This festive take on the classic Italian rainbow cookie has each layer representing a stripe on the Italian flag and the yuletide season. In addition to keeping the sweet almond paste in the cake layers, we added a citrusy twist with orange marmalade sandwiched between each layer. Half the fun will be cutting through the chocolate shell at parties to reveal a festive holiday surprise for guests.

- ½ cup (113 grams) unsalted butter, softened
- 1⅓ cups (267 grams) granulated sugar*
- 4 large eggs (200 grams), room temperature
- ½ cup (130 grams) almond paste, grated
- ½ teaspoon (2 grams) almond extract
- ¼ teaspoon (1 gram) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ⅓ cup plus 1 tablespoon (95 grams) whole buttermilk, room temperature

Red gel food coloring

Green gel food coloring

- 1 cup (320 grams) strained orange marmalade
- 4 ounces (113 grams) 60% cacao dark chocolate, finely chopped
- ¼ cup (60 grams) heavy whipping cream
- 1½ cups (285 grams) chocolate sprinkles

1. Preheat oven to 325°F (170°C). Spray 3 (9x5-inch) loaf pans (see Note) with baking spray with flour. Line pans with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until light and fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond paste and extracts until well combined, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

4. In a medium bowl, place one-third of batter (about 325 grams). In a second medium bowl, place one-third of batter (about 325 grams). Add red food coloring to first bowl, folding until well combined. Add green food coloring to second bowl, folding until well combined. Leave remaining batter as is. Spread each batter in a separate prepared pan. (See Note.)

5. Bake until tops are dry and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.

6. Place a large piece of plastic wrap on a clean work surface. Place green layer in center of plastic wrap; spread half of marmalade on top. Top with uncolored layer; spread remaining preserves on top. Top with red layer, and wrap in plastic wrap. Place in a 9x5-inch loaf pan; place an empty 9x5-inch loaf pan on top, and weigh down with cans. Refrigerate for 4 hours or up to overnight.

7. In a medium heatproof bowl, place chocolate.

8. In a small saucepan, heat cream over medium heat, stirring frequently, just until steaming. (Do not boil.) Pour hot cream over chocolate; let stand for 1 minute. Starting in center of bowl, slowly stir in small circles until chocolate is melted and mixture is shiny, smooth, and well combined. Let cool completely.

9. Line a rimmed baking sheet with parchment paper. Place a wire rack on top.

10. Unwrap cake, and place on prepared rack. Pour chocolate mixture over cake, and using a small offset spatula, spread in a thin layer on top and sides of cake. Gently press sprinkles on top and sides of cake, letting excess fall off. Refrigerate until chocolate layer is firm, about 15 minutes. Refrigerate in an airtight container for up to 1 week.

*We used C&H® Granulated Sugar.

Note: Recipe can be made using 1 (9x5-inch) loaf pan. Spread first prepared batter into pan, and bake as directed, keeping remaining batters at room temperature until ready to bake. Let layer cool in pan for 10 minutes and then remove from pan. Wash pan, spray, line with parchment paper, and fill with second batter. Repeat procedure with remaining batter. 📖



Baking for HANUKKAH

HANUKKAH (THE EVENING OF NOVEMBER 28 THROUGH THE EVENING OF DECEMBER 6 THIS YEAR) IS A JEWISH CELEBRATION RICH IN HISTORY, EXEMPLIFIED BY THE BEAUTIFUL BAKED GOODS ENJOYED DURING THE EIGHT DAYS OF FESTIVITIES. FROM CLASSICS LIKE SUFGANIYOT TO GELT THUMBPRINTS, HERE ARE FOUR RECIPES THAT PAY HOMAGE TO ONE OF THE SWEETEST JEWISH HOLIDAYS.

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Gelt Cookie Butter
Blossom Cookies
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CHOCOLATE-ALMOND OLIVE OIL CAKE

Makes 1 (10-cup) Bundt cake

Baked in the glorious Star of David Bundt Pan and carrying the flavors of the crunchy mandelbrot cookie, this tender dessert combines two Jewish traditions into one beautiful cake. Akin to the biscotti, Jewish mandelbrot or mandel bread is a twice-baked cookie made with neutral oil, chocolate chips, and almonds. Our Bundt take brings those signature flavors as well as a hint of spice and citrus zest.

- 3 large eggs (150 grams), room temperature
- 1½ cups (300 grams) granulated sugar
- ¾ cup (168 grams) extra-virgin olive oil
- ½ cup (120 grams) water or whole milk, room temperature

- 1 tablespoon (13 grams) vanilla extract
- 2 teaspoons (6 grams) tightly packed mandarin zest
- 2 cups (250 grams) all-purpose flour
- 1 cup (96 grams) blanched almond flour
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground cloves
- ¾ cup (120 grams) chopped 64% cacao semisweet chocolate

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at high speed until uniform in color and foamy, about 1 minute. With mixer on medium speed, add granulated sugar in a slow, steady stream. Increase mixer speed to high, and beat until thick and pale, about 2 minutes. With mixer on medium-high speed, add oil in a slow, steady stream,

beating until combined; scrape sides of bowl. With mixer on medium speed, add ½ cup (120 grams) water or milk in a slow, steady stream, beating until combined. Beat in vanilla and mandarin zest.

3. In a medium bowl, whisk together flours, baking powder, salt, cinnamon, and cloves. Add flour mixture to egg mixture in two additions, folding with a balloon whisk just until combined after each addition. Fold in chocolate.

4. Spray a 10-cup Star of David Bundt Pan with baking spray with flour. Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter 5 to 6 times.

5. Bake until a wooden pick inserted near center comes out clean, 45 to 50 minutes, covering with foil after 25 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Garnish with confectioners' sugar, if desired.

THE SIGNIFICANCE OF OIL

Three of the four recipes in this feature here make generous use of oil and for a symbolic reason. Hanukkah celebrates the endurance and tenacity of the Jewish faith, commemorating the reclaiming of Jerusalem from the despotic reign of King Antiochus in 165 BC and the rededication of the sacred Second Temple. Upon entering the Temple, the Jewish army found it in ruins and the eternal light snuffed out. One precious cask of pure oil was found, only enough to relight the flame for one day. However, miraculously, the flame burned for eight days and nights, allowing the soldiers enough time to prepare the Temple and rededicate it to the Jewish people. Since then, food made with and fried in oil, like latkes, *sufganiyot*, and *mandelbrot*, are served during Hanukkah in remembrance of that miraculous substance.







SUFGANIYOT

Makes 10 sufganiyot

Fried pastries filled with jelly or custard, sufganiyot are the most popular fried good in Israel, particularly during Hanukkah. Fried food is often served during Hanukkah to commemorate the remaining cruse of pure oil that kept the Second Temple's menorah lit for eight nights after the Temple's rededication. Sufganiyot are one of the sweetest versions of this symbolic food, offering pillowy dough with a crisp exterior, a jammy interior, and a smooth, and creamy glaze on top.

- 1 cup (240 grams) warm water (110°F/43°C to 115°F/46°C)
- 6 tablespoons (72 grams) granulated sugar, divided
- 2¼ teaspoons (7 grams) active dry yeast
- 4¼ to 4½ cups (531 to 562 grams) all-purpose flour, divided
- 2 large eggs (100 grams), room temperature
- 3 tablespoons (42 grams) canola oil
- 1 tablespoon (9 grams) kosher salt
- 2 teaspoons (6 grams) tightly packed lemon zest
- Vegetable oil*, for frying
- 1½ cups (480 grams) Concord grape jelly
- 1½ teaspoons (9 grams) vanilla bean paste
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground allspice
- Vanilla Glaze (recipe follows)

1. In the bowl of a stand mixer, stir together 1 cup (240 grams) warm water, 1 tablespoon (12 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
2. Add 2 cups (250 grams) flour, eggs, canola oil, salt, lemon zest, and remaining 5 tablespoons (60 grams) sugar to yeast mixture; using the paddle attachment, beat at low speed just until combined. Add 2¼ cups (281 grams) flour; beat just until combined.
3. Switch to the dough hook attachment. Beat at low speed until a smooth, soft, slightly sticky dough forms, about 14 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if needed. (Be careful not to add too much flour. It is important for the dough to be soft and slightly sticky so it will have the soft interior we want after frying).
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45

minutes to 1 hour. (Alternatively, cover and refrigerate overnight. When ready to use, proceed as directed.)

5. Cut out 10 (6-inch) squares of parchment paper, and place 2 to 2½ inches apart on 2 baking sheets. Spray parchment squares with cooking spray.

6. Punch down dough; turn out onto a heavily floured surface, and roll to ½-inch thickness. Using a 3¼-inch round cutter dipped in flour, cut dough. Gently transfer cut dough to prepared parchment squares. Reroll scraps, and let stand for 5 to 10 minutes; cut scraps. Discard remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.

7. In a large heavy-bottomed saucepan, pour vegetable oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 365°F (185°C).

8. Line a large rimmed baking sheet with paper towels.

9. Working in batches, using parchment squares, gently pick up sufganiyot and add to oil. (Do not place parchment paper in oil.) Fry until golden brown, about 2½ minutes, turning halfway through frying. Using a spider strainer, remove sufganiyot from oil, and place on prepared pan. Let cool completely.

10. Using a small paring knife, make a hole in side of each cooled sufganiyah; using a small wooden skewer, hollow inside of each sufganiyah.

11. In a medium bowl, whisk together jelly, vanilla bean paste, cinnamon, and allspice. Place in a squeeze bottle. Pipe jelly mixture into sufganiyot, being careful not to overfill. (Each sufganiyah will hold about 50 grams. If it is overfilled, it will just leak back out, which can be wiped off but gets sticky). Dip tops in Vanilla Glaze, letting excess drip off. Let stand until glaze is set. Best served same day.

*Canola oil can also be used for frying.

VANILLA GLAZE

Makes about 1½ cups

- 3 cups (360 grams) confectioners' sugar
- 3 to 4 tablespoons (45 to 60 grams) water or whole milk
- 2 teaspoons (12 grams) vanilla bean paste

1. In a medium bowl, whisk together sugar, 3 tablespoons (45 grams) water or milk, and vanilla bean paste; whisk in up to remaining 1 tablespoon (15 grams) water or milk, 1 teaspoon (5 grams) at a time, until desired consistency is reached. (Glaze needs to be thick but will run off whisk in a slow stream.)





FIG-APPLE BRAIDED CHALLAH

Makes 1 large loaf

Though often associated with Rosh Hashanah, the Jewish New Year, challah is a braided yeast bread enjoyed during many other Jewish ceremonies and celebrations, including Hanukkah. This multistranded enriched bread encases a sweet fig and apple interior, providing comfort by the slice.

- 1 cup (240 grams) lukewarm water (85°F/29°C to 90°F/32°C), divided
- 2¼ teaspoons (7 grams) active dry yeast
- 5¼ to 5½ cups (656 to 687 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 4 teaspoons (12 grams) kosher salt
- ¼ cup (56 grams) extra-virgin olive oil
- 4 large eggs (200 grams), room temperature and divided
- 2 tablespoons (42 grams) honey
- Fig Filling (recipe follows)
- 1 cup (120 grams) finely diced Honeycrisp apple

1. In the bowl of a stand mixer, whisk together ½ cup (120 grams) lukewarm water and yeast until dissolved. Add 1 cup (125 grams) flour; using the paddle attachment, beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
2. Add 4¼ cups (531 grams) flour, sugar, and salt to yeast mixture. Switch to dough hook attachment.
3. In a medium bowl, whisk together oil, 3 eggs (150 grams), honey, and remaining ½ cup (120 grams) lukewarm water. Add oil mixture to flour mixture, and beat at low speed until a smooth, elastic dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, about 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
5. Place 2 same-size baking sheets on top of each other (double panning).
6. Punch down dough, and let stand for 10 minutes. Turn out dough onto a heavily

floured surface, and roll into a 24x12-inch rectangle. Using a floured pastry cutter, cut dough into 3 (24x4-inch) rectangles. Spread Fig Filling onto rectangles (about 137 grams each), leaving a ½-inch border around edges. Sprinkle apple onto rectangles (40 grams each). Starting with one long side, roll up each rectangle, jelly roll style.

7. Place a large rectangle of parchment paper (about 16x12 inches) on your work surface. Place logs equidistant and parallel to each other (about 1½ inches apart), stretching logs to 28 inches. (Make sure logs are lightly covered with flour and not too sticky. It makes braiding more difficult.) Starting in center, loosely braid strands together, working your way to one end (leave small spaces or gaps in between strands), pinching and tucking ends underneath. Braid opposite side, pinching and tucking ends underneath. Place one hand at either end, and gently press ends toward center. (This will make the braid shorter and wider.) Arrange braid diagonally on parchment rectangle, and place on prepared pans. (Final length of braid is 16 inches.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

8. Preheat oven to 375°F (190°C).

9. In a small bowl, whisk remaining 1 egg (50 grams). Brush top and sides of braid with egg.

10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool on pan for 30 minutes. Serve warm or at room temperature.

FIG FILLING

Makes 1½ cups

- 1½ cups (233 grams) quartered dried Black Mission figs*
- ⅓ cup (80 grams) water
- ¼ cup (60 grams) fresh orange juice
- 3 tablespoons (36 grams) granulated sugar
- 2 teaspoons (8 grams) vanilla extract
- 1½ teaspoons (6 grams) tightly packed orange zest
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon fennel seed
- ½ cup (57 grams) pecan pieces

1. In a medium saucepan, bring figs, ⅓ cup (80 grams) water, and orange juice to a boil over medium heat. Cook, stirring occasionally, until all liquid is absorbed, about 6 minutes.

2. In the work bowl of a food processor, place figs, sugar, vanilla, orange zest, cinnamon, salt, and fennel seed; process until smooth and a thick paste forms. Add pecans, and process until pecans are finely ground. Transfer to a bowl, and let cool to room temperature.

*We used Valley Figs.

GELT COOKIE BUTTER BLOSSOM COOKIES

Makes 48 to 50 cookies

Traditionally given to children during Hanukkah, gelt is gold foil-wrapped chocolate coins, often adorned with the menorah. In this playful twist on peanut butter blossoms, we replaced the chocolate kiss with gelt and added speculaas cookie butter to the dough. For a final touch of sparkle, we rolled the dough in blue and white sparkling sugars, two colors commonly associated with Hanukkah.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- 1 cup (240 grams) speculaas cookie butter
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (15 grams) whole milk, room temperature
- 2 teaspoons (8 grams) vanilla extract
- 3½ cups (438 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- White sparkling sugar
- Blue sparkling sugar
- 48 to 50 unwrapped Hanukkah gelt milk chocolate coins

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in cookie butter. Add eggs, one at a time, beating well after each addition. Beat in milk and vanilla.

3. In a medium bowl, whisk together flour, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl.

4. In a small bowl, place white sparkling sugar. In another small bowl, place blue sparkling sugar.

5. Using a 1½-tablespoon spring-loaded scoop, scoop dough (28 to 30 grams each), and roll into smooth 1½-inch balls. Roll in desired sparkling sugar until well coated. Place 2 to 2½ inches apart on prepared pans.

6. Bake, one batch at a time, until bottom edges are lightly golden brown, 8 to 10 minutes, rotating pan halfway through baking. Immediately press 1 unwrapped gelt into center of each cookie. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. ☐

origin of a classic

Sarah Bernhardt Cookies



THE STORY BEHIND THE ELEGANT DANISH COOKIE AND ITS STAR NAMESAKE

BY KYLE GRACE MILLS

Christmas in Iceland is a wondrous thing. You can expect snow, kaleidoscopic Northern Lights, reindeer, and, perhaps, a thriving black market for Sarah Bernhardt cookies. It's not often that a cookie inspires such a fervor, but this is not your average cookie. Unassuming, like a simply wrapped present, the Sarah Bernhardt cookie conceals wonders beneath its chocolate covering. Under the velvet layer of chocolate lies a delicate, crunchy meringue cookie that gives way to a pyramid of silken buttercream. Three distinct textures converge into one miraculous bite. Dramatic to the last crumb, the cookie earns its celebrity distinction. But to appreciate the Sarah Bernhardt cookie's many lovely layers, you must first appreciate Sarah Bernhardt herself.

Born in France in 1844, the woman who would become Sarah Bernhardt was originally christened Henriette-Rosine Bernard. One of her first acting roles would come at the age of 10, when she played the archangel Raphael in *Tobias and the Angel* at Grandchamp, an exclusive convent school outside of Versailles, France. There was another, no less theatrical, anecdote from her time at Grandchamp. Sarah was famously reprimanded for conducting a sacrilegious Christian burial for her pet lizard. These two stories presaged the future of a woman with a flair for the dramatic, both on stage and in her personal life.

In a career that would span six decades, Sarah would become well-known for her tragic heroines, from Marguerite Gautier in *La Dame aux Camélias* to Tosca in *La Tosca*, as well as her groundbreaking gender-bending turn as Hamlet. She was a muse to George Sand, Victor Hugo, and Oscar Wilde, who gave her the famous designation of "the Divine Sarah." She helped launch the career of art nouveau painter Alphonse Mucha while simultaneously being an accomplished artist and sculptor herself. While her performances received high praise, Sarah's personal life shocked, fascinated, and scandalized Victorian society. She took numerous lovers, bore a child out of wedlock, was a Roman Catholic proud of her Jewish heritage, and, most shockingly of all, never apologized for any of it. Whether by the power of her talent or the affability of her charm, Sarah remained the most celebrated actress of her lifetime. But how did the French actress become intrinsically linked to a Danish cookie?

While performing in Denmark in the 1880s, Sarah toured the fabled tomb of Hamlet and drank from Ophelia's spring. But of the many wonders she surveyed, one delicious pastry from a Danish bakery struck the strongest chord with the actress. Part macaron, part chocolate truffle, the cookie she so adored would be the precursor to the Sarah Bernhardt cookie—but that was not destined to be its name yet. Fast forward to 1911, when Sarah made a triumphant return to Denmark, revealing her memoirs newly translated into Danish. Greeting her were adoring fans and that fateful cookie, baked by Johannes Steen. In honor of the book and the grand actress, Johannes rechristened the dessert as the Sarah Bernhardt Cookie.





The Sarah Bernhardt cookie was one of many desserts that combined sugar and star power. Anna Pavlova, the renowned Russian ballerina, was the inspiration for the cloudlike meringue dessert. Nineteenth-century opera singer Nellie Melba had not one but four dishes named in her honor, with Auguste Escoffier's ice cream- and fruit-laden Peach Melba being the most famous. Someone packing as much star wattage as Sarah Bernhardt was bound to inspire a slew of menu items as well, from a light and fluffy soufflé to Sarah potatoes served at New York City's famed Delmonico's. Of all her namesake dishes, only the cookies have withstood the test of time and taste.

Though Denmark was the home of the Sarah Bernhardt cookie, the dessert found a warm welcome in many other countries. Denmark's Scandinavian neighbor Sweden has a version of Sarah Bernhardt cookies called *chokladbiskvier* (chocolate macaroon). This falls in the larger cookie group of *biskvi*, each one packing an almond meringue base, but the filling and coating can vary, from raspberry buttercream to white chocolate. *Biskvi* can be found in every Swedish bakery, and chocolate *biskvi* is by far the most popular. However, the name "Sarah Bernhardt" is completely removed from the title equation.

In the United States, the Sarah Bernhardt cookie traveled to New England, name intact, with Danish immigrants. A Danish bakery in Westchester, New York, Jespersen's Pastry Shop, had a particularly

famed recipe for Sarah Bernhardt cookies, importing European ingredients like Droste chocolate to make the cookies. Stanley Shear, the late former owner and head baker at Jespersen's, would have the cookies dipped in chocolate by hand, as machine-automated dipping sacrificed texture and taste. Alas, Jespersen's has since closed, leaving a generation of fans pining for a nostalgic, long-gone cookie.

Perhaps no other country has more thoroughly adopted the Sarah Bernhardt cookie than Iceland. A former Danish dependency and later a fully sovereign and an independent state in a personal union with Denmark until the mid-1940s, Iceland has a special affection for the cookie, which they've dubbed simply *Sörur* (or "Sarahs"). Though it's delicious at any season, Icelandic bakers typically reserve Sarah-baking for the holiday season. Whether it's saved for the yuletide festivities because of the cookie's sophisticated technique or its delicious richness is anyone's guess. In fact, the cookie's level of difficulty, from executing the delicate meringue base to the egg yolk-rich French buttercream, has proved a roadblock to many a home baker. In 2020, a minor scandal broke out in Iceland when a thriving Sarah Bernhardt cookie black market popped up during the Christmas season. Dozens of home bakers began peddling their cookies—without permits—to buyers looking to cut down on the hassle but still get a taste of those addictive Sarahs. Hopefully, this won't be a trend carried into 2021—but consider yourself warned. One bite of a Sarah Bernhardt cookie can lead to a lifelong love affair.

A top-down view of a dining table with various dishes. In the center is a large white platter with a roasted bird, possibly a chicken or turkey, garnished with herbs and a yellow sauce. To the left, a person's hand is visible, holding a fork and knife. To the right, another person's hand is reaching towards a bowl of food. The table is set with several bowls of salad, including one with green beans and another with a mix of vegetables. There are also some small bowls and a glass of water. The overall scene suggests a communal meal in a restaurant or dining hall.

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SARAH BERNHARDT COOKIES

Makes 34 cookies

A technical and visual masterpiece, the Sarah Bernhardt cookie packs three seductive layers of confectionery: an almond meringue base, chocolate buttercream filling, and a shiny chocolate coating. Divine and dramatic like the French actress for whom it's named, the cookie's stunning look is surpassed only by its rich flavor.

Cookies:

- 2 cups (192 grams) superfine almond flour
- 2 cups (240 grams) confectioners' sugar
- ¼ cup (50 grams) granulated sugar
- ½ cup (120 grams) egg whites (about 4 large egg whites), room temperature
- 1¼ teaspoons (5 grams) almond extract (see Notes)
- ½ teaspoon (1.5 grams) kosher salt

Buttercream:

- ⅔ cup (160 grams) egg yolks (about 9 large egg yolks)
- ¾ cup (150 grams) granulated sugar
- ½ cup (120 grams) water
- 1½ cups (303 grams) unsalted butter, cubed and softened
- 4 ounces (113 grams) 60% cacao bittersweet chocolate, finely chopped and melted (see Notes)
- ½ teaspoon (1.5 grams) kosher salt

Coating:

- 12 ounces (340 grams) 60% cacao bittersweet chocolate, finely chopped
- ¼ cup (56 grams) vegetable oil

Garnish: edible gold flakes

1. Preheat oven to 300°F (150°C). Using a permanent marker, draw 34 (1½-inch) circles ¾ to 1 inch apart on 2 pieces of parchment paper (17 circles per sheet). Place parchment, marker side down, on 2 rimmed baking sheets.

2. For cookies: Gradually sift flour, confectioners' sugar, and granulated sugar through a fine-mesh sieve into the bowl of a stand mixer, pressing through any solids. (Use a whisk, silicone spatula, and/or a clean hand to help press flour mixture through.) Using the paddle attachment, beat flour mixture at medium-low speed until well combined, 1 to 2 minutes. Gradually add egg whites, beating until combined, about 30 seconds. Increase mixer speed to medium; beat until a smooth paste forms, about 3 minutes, stopping halfway through mixing to scrape sides of bowl. Add almond extract and salt; beat for 1 minute.

3. Spoon batter into a pastry bag fitted with a ¼-inch round piping tip (Ateco #802). Holding tip about ¼ to ½ inch above and perpendicular to pans, pipe batter onto drawn circles on parchment; apply even pressure, leaving tip stationary, until batter reaches drawn circle. Release pressure, and move tip in a quick circular motion to finish piping each round.

4. Bake, one batch at a time, until tops are shiny and crackled and edges are lightly golden brown, about 20 minutes, rotating pan halfway through baking. Let cool completely on pan on a wire rack.

5. For buttercream: Clean bowl of stand mixer. Using the whisk attachment, beat egg yolks at medium-high speed until thick and light in color, about 4 minutes; reduce mixer speed to low, and beat until sugar syrup is ready.

6. In a small saucepan, stir together granulated sugar and ½ cup (60 grams) water; bring to a boil over medium-high heat. Cook, stirring occasionally, until an instant-read thermometer registers 240°F (116°C).

7. Increase mixer speed to medium, and pour hot sugar syrup between side of bowl and whisk attachment in a slow,

steady stream, beating until combined; scrape sides of bowl. With mixer on high speed, beat until bowl and mixture are relatively cool to the touch (71°F/22°C to 76°F/24°C), 12 to 14 minutes. Reduce mixer speed to medium; add butter, a few cubes at a time, beating until combined after each addition. Add melted chocolate (see Notes) and salt. Beat until light and fluffy, about 2 minutes.

8. Spoon buttercream into a pastry bag fitted with a ½-inch French open star piping tip (Ateco #864). Holding tip about ¼ to ½ inch above and perpendicular to center of flat side of a cooled cookie, pipe buttercream onto cookie, applying even pressure and leaving tip stationary until buttercream reaches edges of cookie. Release pressure, and move tip upward to finish piping.

Place on a parchment paper-lined baking sheet. Repeat with remaining cookies and remaining buttercream. Freeze for 1 hour.

9. For coating: In the top of a double boiler, combine chocolate and oil. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is well combined. Pour into a deep small bowl. Dip cookies, buttercream side down, in chocolate mixture until it just coats edges of cookie. Lift straight up, using small circular motions, shake off excess. Quickly turn cookie right side up, and return to pan; repeat with remaining cookies and remaining chocolate mixture, wiping fingers clean as needed. Refrigerate until set, about 15 minutes. Garnish with gold flakes, if desired.

Notes: These macaron cookies are almond-forward. For a more subtle almond flavor, use ½ teaspoon (2 grams) to 1 teaspoon (4 grams) almond extract instead.

For best results, add chocolate to buttercream when freshly melted. No need to let it cool. 



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PANETTONE BREAD PUDDING

GIVE THE CLASSIC HOLIDAY LOAF THE RICH BREAD PUDDING TREATMENT

PANETTONE BREAD PUDDING

Makes 12 servings

Bread pudding made with eggnog and lofty leftover panettone? That's a festive brunch dream come true. Brimming with almonds and cranberries, this bread pudding is soaked in an eggnog custard overnight before being baked to tender perfection. Consider it the last holiday hurrah for your yuletide sweets.

- 1 (1-pound) loaf (about 454 grams) panettone, cut into 1-inch cubes (see Note)
- 4 cups (960 grams) prepared eggnog
- ¼ cup (57 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar
- ½ cup (100 grams) granulated sugar*
- 5 large eggs (250 grams), room temperature
- 1 teaspoon (2 grams) ground nutmeg
- 1 teaspoon (2 grams) ground cinnamon
- 1¼ cups (141 grams) sliced almonds, divided
- ½ cup (100 grams) fresh or thawed frozen cranberries

- 1. Spray a 9-inch baking dish with baking spray with flour.
- 2. In a large bowl, toss together panettone cubes and eggnog. Let stand for about 20 minutes.
- 3. In a medium saucepan, melt butter over

medium heat. Whisk in sugars, and cook, whisking occasionally, until moistened and combined, about 2 minutes. Remove from heat. Whisk in eggs, nutmeg, and cinnamon until smooth. Pour egg mixture over panettone mixture. Gently fold in 1 cup (113 grams) almonds. Spoon into prepared pan. Cover with plastic wrap, and refrigerate for 4 hours or up to overnight.

- 4. Preheat oven to 350°F (180°C).
- 5. Unwrap pan; loosely cover with foil.
- 6. Bake until edges are slightly set, 55 minutes to 1 hour. Uncover and sprinkle with cranberries and remaining

¼ cup (28 grams) almonds. Bake until almonds are lightly golden brown and an instant-read thermometer inserted in center registers 170°F (76°C), 20 to 25 minutes more. Let cool for 5 minutes. Serve warm.

**We used C&H® Granulated Sugar.*

Note: Our Essential Panettone (page 56) is the perfect bread for this morning delight. But if you're short on your 1 pound of panettone, you can use a blend of panettone and enriched bread such as brioche. 🍴



Love our baking dish? Get this copper wonder, a collaboration between Coppermill Kitchen and Bake from Scratch, exclusively at bakefromscratch.com!



TRISH'S HOLIDAY TIPS

FROM PERFECTLY CRISP PUFF PASTRY TO PAN PREP, OUR BAKING AND PASTRY EDITOR HAS THE ANSWERS TO YOUR BURNING BAKING QUESTIONS

How do I get my puff pastry to come out flaky and crisp, not chewy and soft?

We all know good puff pastry is a celebratory experience. The shower of confetti-like, golden shards that follow one bite signals success. To start, you need proper lamination. The distinct, thin layers of dough and fat, rolled and folded several times over, yield that crisp, flaky texture. Once in the oven, the fat melts and leaves pockets; the steam from the dough's moisture leavens while the remaining fat "fries" the dough, locking those puffy layers in place. Roll too few times and the steam will escape, leaving you with squat pastry. Fold too many times and the dough and fat may merge, meaning goodbye lovely layers. That's also why it's important to work quickly and keep your ingredients as cold as possible. When it comes to baking, opt for higher heat. A too-low baking temperature can lead to soft, chewy results. We often start ours at 400°F (200°C) for maximum initial lift and then drop the temperature slightly lower the rest of the time. To see these best practices in action, check out the rough puff pastry for our Root Vegetable Tarte Tatin on page 73.

Should you add gelatin to a no-bake cheesecake?

To add gelatin or not to add gelatin? That decision depends on your desired end product. Sans eggs and oven, no-bake cheesecakes can use various means to achieve firm, sliceable perfection. Gelatin is one solution. When swirled into the mix, gelatin gives the cheesecake a gelled, set structure that sometimes boasts a panna cotta-like texture. Tap unflavored varieties to let the other ingredients shine through or reach for flavored gelatins to twirl things up. Other bakers take a page from key lime pie, relying on a chemical reaction between citrus juice and condensed milk to firm up their cream cheese creation. This route, however, may produce results too acidic for cheesecake purists. Others, like the No-Bake Cheesecake in our Eggnog Red Velvet Cake (page 65) rely largely on cream cheese itself. Once chilled for several hours, this option yields firm, denser results, more like their baked cheesecake counterparts. So, there are several potential paths to take on your no-bake cheesecake journey. Feel free to experiment and let your cravings be your guide.

Is baking spray a necessity?

Pan preparation is always a hot debate, and baking sprays have their own set of diehard devotees. These convenient aerosol cans feature nonstick spray mixed with flour. For many applications where butter and flour are appropriate, baking spray is often a suitable swap. Both create a flour barrier between grease (be it butter or spray) and batter, keeping the two separate; this way, the former can fulfill its nonstick destiny and your baked goods release with ease. For intricately designed affairs like our Vanilla Bean-Glazed Gingerbread Bundt on page 91, a nonstick coating can be outright essential. Baking spray is an efficient way to coat every nook and cranny easily and evenly. If you spray too much and it begins to pool, don't panic. Use a silicone pastry brush to evenly distribute excess pools of baking spray with flour so it doesn't settle into the Bundt pan's intricately designed ridges. Meanwhile for angel food cakes and other egg white foam-leavened items, it's often ideal to skip pan prep completely. These batters need a clean surface to climb and rise. Baking spray's necessity, therefore, may hinge on who you ask and what you're making. ▫

Have a baking question for Trish? Email us at bakefromscratch@hoffmanmedia.com and your question could be featured in our next issue!



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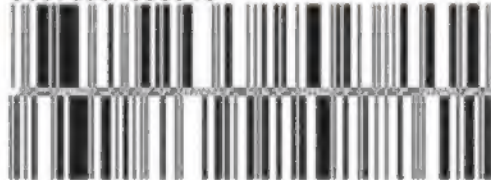
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